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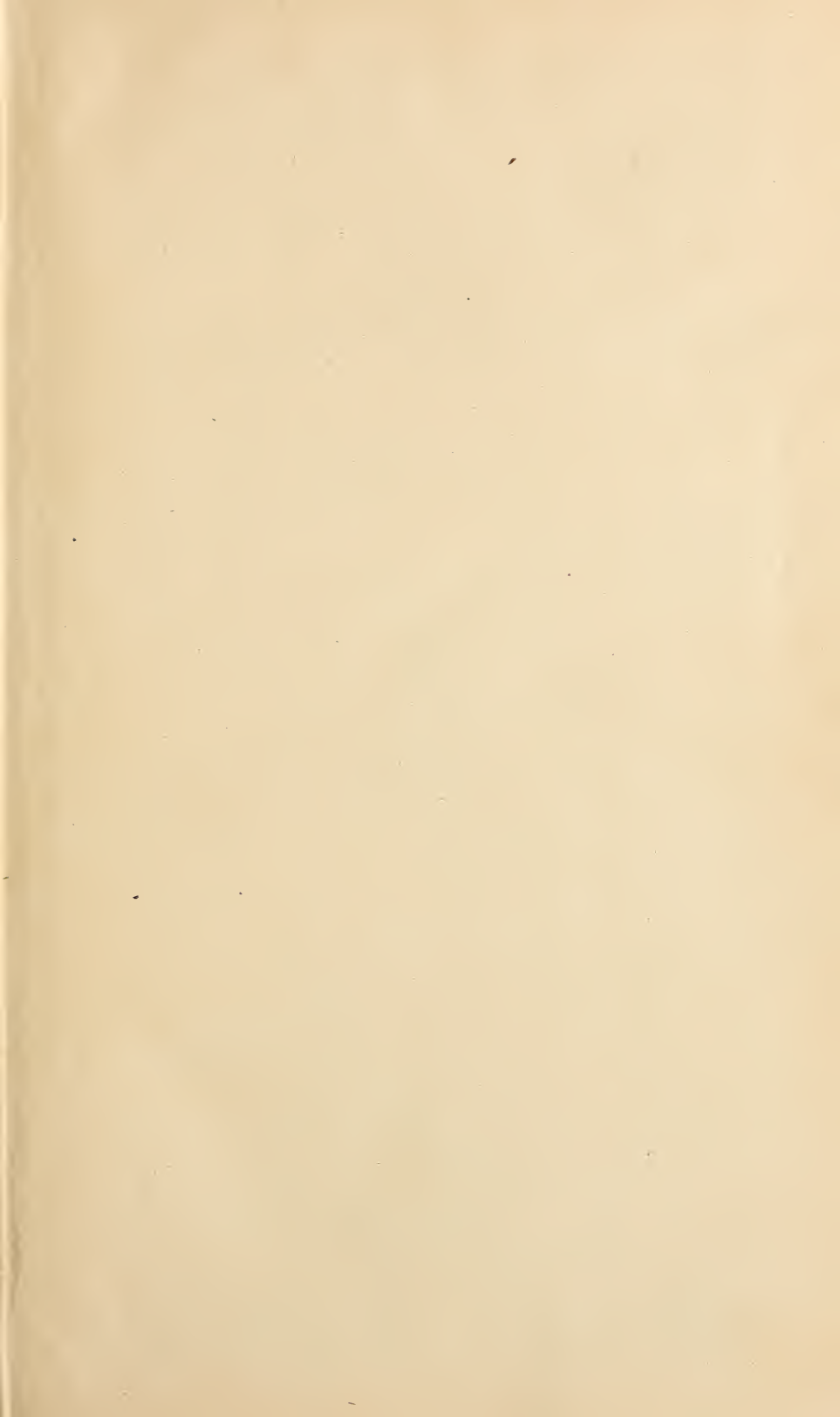


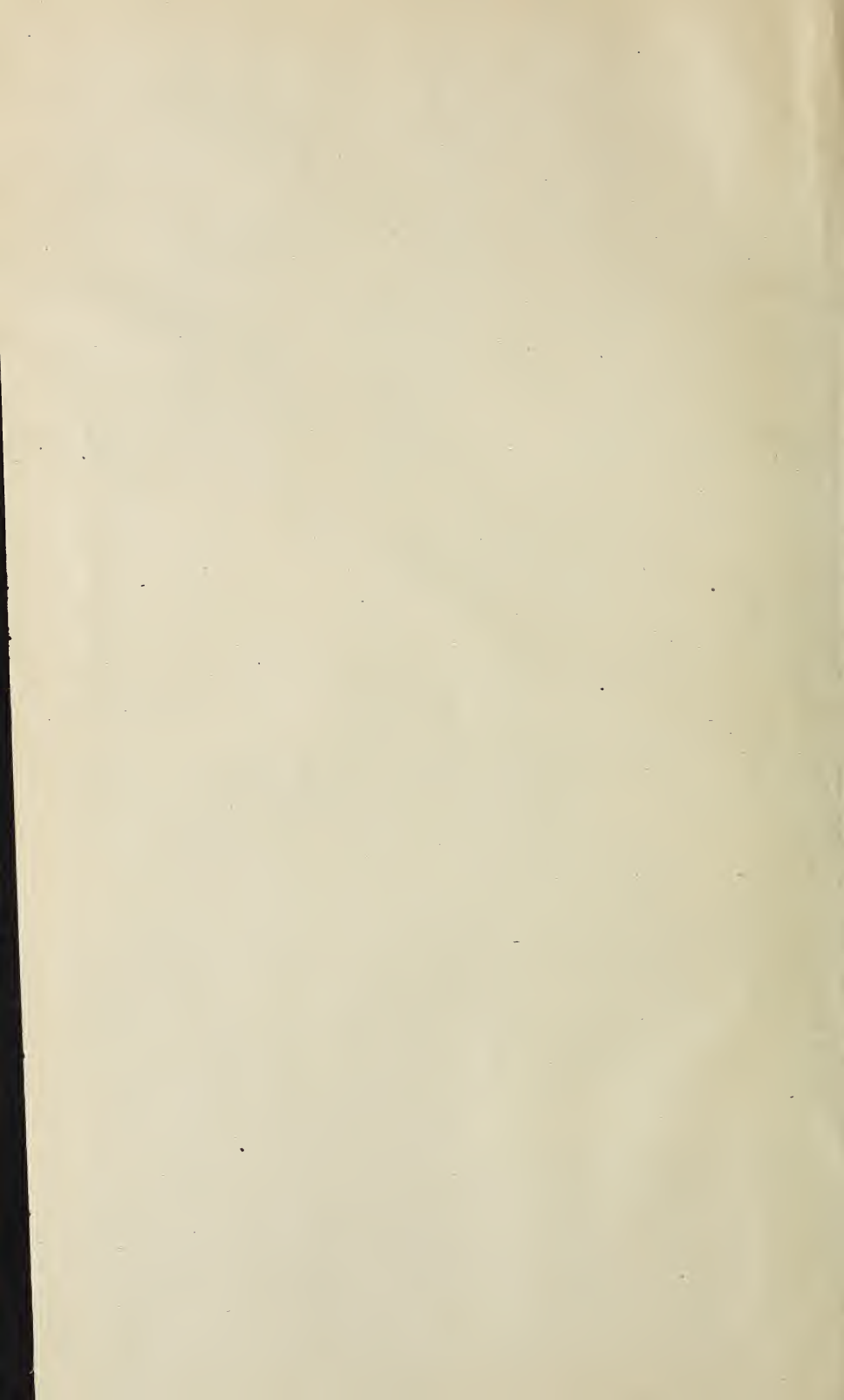
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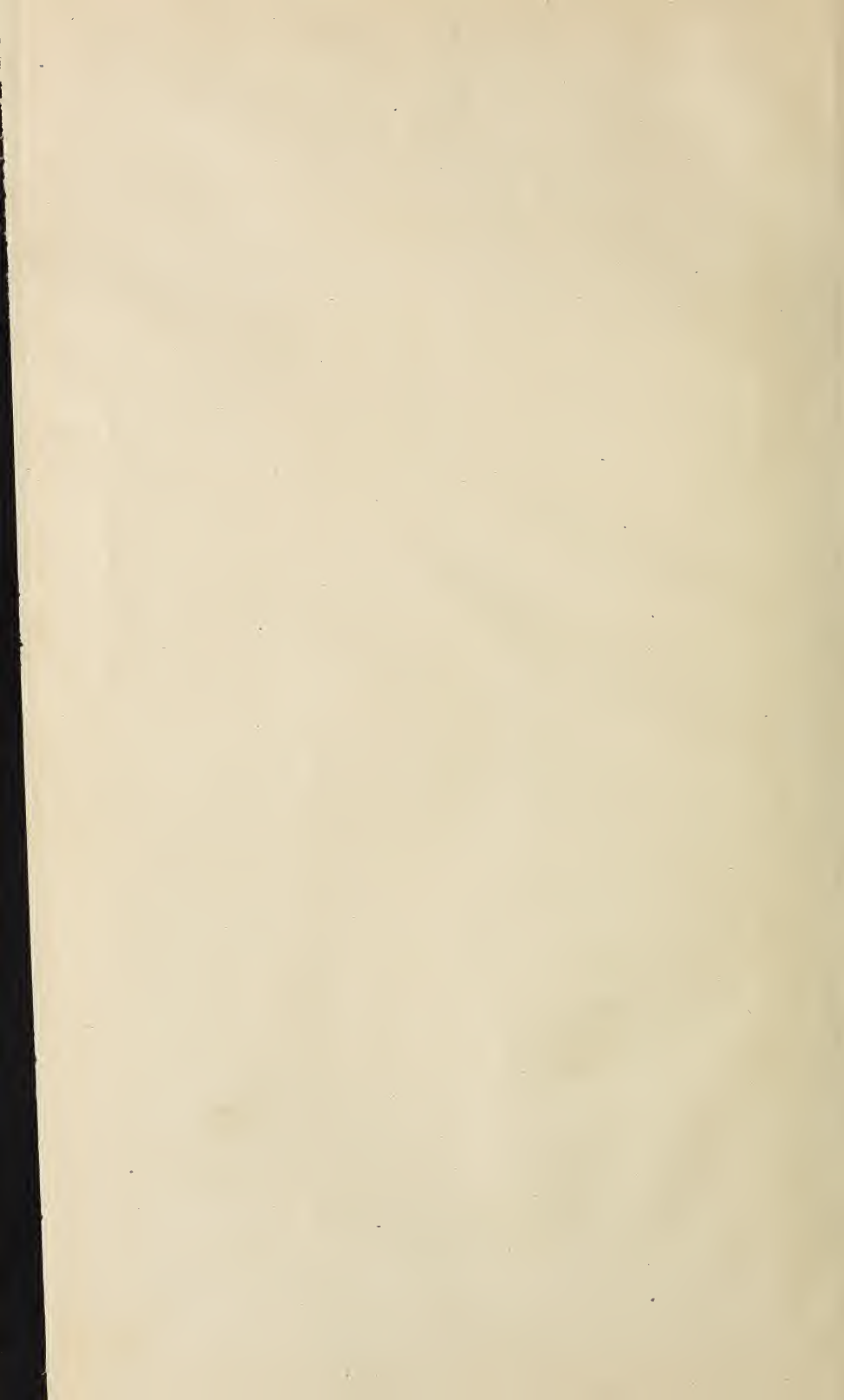
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OUR
RELIABLE
CANDY TEACHER

HAS ENTIRELY NEW IDEAS
IN THE ART OF
HOME CANDY MAKING

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Hissong, Jessie Elmore.



A Valuable Collection of Recipes and Instruc-
tions for making the different varieties of
Chocolate and Other Fine Candies
for Home Practice

A Duplicate of this Candy Book will be sent to any address prepaid, on
receipt of One Dollar and Thirty-Five Cents.

THE HISSONG CANDY SCHOOL, Coshocton, Ohio

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PREFACE

In writing this book, we give you our experience of several years; having tried these recipes, we are in position to warrant them to be practical in every way. By carefully following the instructions, you will be able to make as fine a line of candies as you see in any of the fine confectionaries in the large city. If you should fail on any of these recipes, it will be because you fail to follow instructions. In our experience we find that one could not pay too much attention to the recipes and instructions, until we could make the candy without looking at the recipe.

Now, we can say that we have not only made candy from, or without the recipes of others, but have written recipes from our own experience. We will give you the benefit of them with the others that we have tried and proven to be successful.

In writing this book we will endeavor to have it complete in every way. We have arranged the recipes and instructions so as to have an index in the front of this book.

While this book was intended for those that never made candy, it contains some very valuable recipes and instructions that are a credit to candy makers and they will be well paid for the money and time spent on this book. It is also valuable to those that are in business, or those that would like to go in for themselves and if you never intend to start in the candy business, it is worth the price of this book to know how to make candy.

We give you quite a number of recipes and any one of them is worth the price of this book. The recipes and instructions will be given so that any one can make candy at home as it can be made on a small scale as well as a large one. As for tools, it takes tools to make candy as well as it

does to cook, and the same tools that you use in the kitchen will do to make candy in a small way. A candy thermometer is about the only thing that we would advise you to get, as you will have better success by using one (see Thermometer.)

Hoping with the instructions in this book that you will be successful with every recipe that we have given.

Yours respectfully,

THE AUTHOR.

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IMPORTANT

A few words to the beginner, the amateur, or in whose hands this book may chance to be we want to say that Our Candy Teacher is published especially in recognition of the fact that most every man, woman or child are lovers of candy. It is not only a pleasure to make candy, but it is time well spent.

This book does not contain any ice cream recipes, nor does it contain a lot of advertising or rubbish that is no account to anybody. What we have is practical. Many years experience has taught us that the art of candy making is appreciated by the lovers of candies. Time and again we have received requests asking us for recipes and instructions as to how we made our fine candies. We have taught quite a number how to make candies, here at home but to reach those at a distance, we have published this book and in everybody's hands that it falls into, it will teach them the art of candy making at home as well as if they were in our factory. This book was written for beginners, as the requests that we have received came from mothers, stating that they would like to learn the art of candy making as it would be a great pleasure to make candy.

This collection of practical recipes as well as the instructions, is the result of years of experience, and work by the author.

Having been a practical candy maker for many years, we have had exceptional facilities for studying the requirements of the public, and quite a number of these recipes have been in use by us for many years: while the greater portion of them have only been in use a few years, although some of them have never been used by others, as they have been our specials; all in all, we have the best selection of recipes that were ever published.

We trust that we are filling a long felt want in issuing this book. We realize particularly that it is the parent's duty to have something in their home to entertain their children or they will go out in the world for pleasure. Music and books are all right to keep the children at home, but they will tire of them as they will want and should find something to occupy their mind in a business way, Why not see that they spent part of their time, with this book, as it has business instructions, although they may never go in the confectionery business, it will be a lesson worth learning.

After you get this book, read the recipes and instructions very carefully and then do as we instructed you to do and you will be able to make fine candies.

Yours very truly,

OUR RELIABLE CANDY TEACHER

GENERAL INSTRUCTIONS

If you want to be successful in candy making, you should make it a point to learn the boiling and working parts of the sugar. Educate yourself to know why certain results can be brought about by doing certain things as soon as you get the points well learned, candy making will be like an open book to you; but if you do not learn the working and boiling parts, it will be a poor business to start in, although it is just the same with any business you must make a study of anything to be successful. You will see in our recipes that we say boil one batch to a certain degree and then another at a lower degree. You will also see but a very little difference in the make-up of some recipes from the other, but there is a difference; it is either in the make-up, boiling or handling of the batch. Here is a test of the principle of candy making explained in simple terms; Boil 6 pounds of sugar and 2 pints of water to 240 degrees, on the thermometer, and you can make cream fondant out of it. Boil the same batch to 258 degrees, and you can make ice cream candy out of it. Boil the same batch to 265 degrees and it will make white or vanilla taffy.

Of course, it is necessary to put something with the sugar to reduce its strength or cut the grain, but glucose or cream-of-tartar will do it, after you have learned to boil and handle sugar, and thoroughly understand candy making you can boil the sugar and finished off any number of kinds of candy without any assistance, and you can get in touch with the principles. Boiling is the easy part of the work. Finishing off is where skill is required, but practice and perseverance will soon adjust such matters if you go at it in earnest. If you try any of these recipes and they fail to turn out right, look at the recipe and see if you over looked any part of it, and then read the working of the batch, and see if you handle it right, as it is all in the make-up and handling of the batch. Read article on how to color and flavor a batch as it is just as important as this article.

COOKING INSTRUCTIONS

You should take great care in cooking any or all of the batches, read and follow the instructions as given in each recipe, and always notice if the thermometer is right (see article on how to use a thermometer.) After following instructions and you find that your candy is too soft to work with, cook them a little higher than instructed and if they seem too hard, cook a little lower, but not very much, as 1 degree will change it some. In speaking of the cooking, it is the batches that is cooked from 238 degrees to 265 degrees that might need changing, as the ones that are cooked above 265 degrees will not need any changing, but the others are more particular, and as we stated before, 1 degree will change them. There will be no need of changing any unless there is a difference in the climate where you are than where the recipes were tested. We only write this article so that if you should find any trouble with the cooking of them, that you will try them by changing each recipe that you think is too hard or soft, but do not cook any of them over 1 degree at a time, as you will spoil them if you cook it very much either way as they are right as instructed unless the climate should require it. Although it is best to cook the batches that are cooked from 250 degrees to 265 degrees a little higher in the summer than in the winter. These recipes were tested for winter, or cold weather, but the chewing candy, kissess, jersey lilies, etc. can be cooked two degrees higher in summer than we have instructed you to do here, as they come on the degrees between 250 and 265, but be sure that you understand the thermometer, and if it is off either way, remember which way and how much.

COLORING AND FLAVORING INSTRUCTIONS

In writing this book, we have tried to make it as clear as possible in every respect, to help you to be successful in

turning out good candies, and to do this, there is as much in the looks as there is in the taste of candy. We have given the amount of extracts and oils to be used in flavoring most of these batches, but as for the coloring, it is impossible to tell the exact quantity to use. The only way to do in coloring a batch is to use your judgment and color it a nice color. There is as much to be said in regard to the flavoring. You should use your judgment in flavoring a batch, as well as coloring, as some extracts are stronger than other, therefore you should flavor to suit taste, as you need very little oil to flavor a batch. it is impossible to tell exactly how many drops to use. You use about what you think would do, then if it does not taste strong enough the next time you can use a little more and if too strong, use less. Practice will make perfect and after you have a little practice, you will be able to do it all right.

Tools Department

There are all kinds of candy tools. There is not a candy factory in the country that has all kinds of tools that are made for candy making. If they had, their factory would be full of tools. We will give a list of what you can use to make candy at home. Of course, you can not expect to make as fine candies the first time that you try it, as an expert even if you have fine tools.

THERMOMETER

A thermometer is one of the most useful things in the candy making. You should have one; they are not expensive as they will last a life time. They are not like most thermometers, they are made for candy makers. You put one end of it in the batch while cooking. It gives the degree when the batch is cooked enough. There is no guessing to be done, and you will always have the candy cooked just right. You can get one (delivered) for one dollar and fifty cents, at The Candy Supply House, Coshocton, Ohio.

CANDY HOOK

A candy hook is one thing that you should have, as there is only one way to pull taffy without a hook, and that is by hand, as they do at the old fashion taffy pulling, and that is a poor way when you go to making candy; then it is not as nice as when pulled on the hook. By using a hook it pulls out lighter in color and makes it spongy. Here is away to have one made at a very little expense; take, or have the blacksmith take a piece of round iron one-half inch in diameter, eighteen inches long; have him make one end sharp, like a

lead pencil, but not too sharp; in other words, make a blunt point on it. Now, have him to turn this end up like a hook until he has the point of it turned up about level with the middle (when holding the other end up) and about five inches from the end of the hook to the middle of the straight end, now flatten the straight end and put two holes in it, one near the end, the other five inches down from the end.

MELTING POT

A melting pot (known as a double boiler) is used for melting fondant for the chocolate creams, and melting dipping cream for bon bons. Instead of a regular melting pot, you can use a stew pan by setting it in a kettle of water. Take a stew pan that holds two or three quarts and put it in a kettle or pan that will let it set about half way out, at the same time keep the stew pan from setting on the bottom of the kettle. You can do this by using a deep kettle, as the water must have room.

CHOCOLATE WARMER

A chocolate warmer is used in melting chocolate for coating your cream centers, nuts, caramels or anything that you want to coat with chocolate. You could use the same outfit for this work, as you do for melting fondant.

MOULDS

You can make moulds, as they are made of plaster-of-paris. We will explain later how to make them. (See chocolate and bon bon moulds.)

FUNNEL DROPPER

To make a funnel dropper, have your tinner to make one cone shape. Make the top seven inches in diameter, taper it down to a point, make it ten inches from top to point, cut the point off so it will have an opening three-eighths of an inch in diameter, put a wire around the top, to make it firm. Have a round tin handle put on one side near the top, have this handle one and a half inches in diameter, six inches long. You can use a pan and spoon instead of a funnel, it will be very slow work, and we would advise you to get a funnel.

FUNNEL STICK

This you can make. Take a piece of poplar twelve inches long, shave it down to three-quarters of an inch in diameter at one end taper the other end down to fit the opening in the bottom of the funnel.

BON BON DIPS .

The bon bon dips are made of wire. Take a piece of No. 12 wire, fifteen inches long, bend it over a three-quarter inch pipe or anything to make it round. By putting the two ends together and twisting them this will make the handle, pinch the round end together and bend it up like a spoon.

DIPPING STAND

To make a cheap stand, take a box about twelve inches by twelve inches and twenty-four inches long with one side off, cut a hole in one end as large as you possible can, so the lamp will not burn the box, set the box on end with the open end up, put a shelf in side of the box high enough to set a lamp on, so the top of the chimney will be within one inch of the melting pot, or you can use a gas or oil stove to set the dipping pot on.

Instructions How to Use Tools

As we have given a list of tools and the way most of them can be made, we did not say anything in regard to the way to use them, although it is not necessary to speak of all of them that we named. We will only speak of a few, as we are not trying to see how big a book we can write, but to teach you the candy making in as small a book as possible.

KETTLE

The kettle is one thing that you should watch in making up your batches as it depends on the kind of candy that you are going to make, as to the size kettle to use. It will take a larger kettle for a batch of candy that has cream, milk, molasses or soda in it than it does most any other batch; for instance, if you are going to make a batch with cream or milk that weighs ten pounds, it will take a kettle that holds about three gallons. You can make about four pounds in a one gallon kettle (or pan). In making your first batch with cream, etc., you will see why we speak of a larger kettle for the cream, milk, molasses and soda than we do for the other batches. The cream, milk, soda and molasses will boil up a great deal more than most of the others. It is necessary to watch your kettle very closely, as the batch may boil over; if you see that it is going to run over, take and stir it fast and steady, so you do not splash it out, and it will soon go down. It is not necessary to put the thermometer in a batch of this kind until it boils down some, as a batch with cream that fills the kettle one-third full just before it starts to boil, will boil up to the top, but after boiling a few minutes it will go down almost to where it started to boil, but don't wait too long before

you put the thermometer in; as soon as the batch starts to boil down, put the thermometer in; after the batch has boiled down from the top of the kettle, always take a wet cloth and clean the edge off of the kettle, although it may not be what you call dirty, but there is often sugar and cream that boil up and when it boils down it gets grainy on the inside and top of the kettle; this often causes the batch to turn to sugar or get grainy. You should use a kettle to suit the size of the batch, as near as possible, that will let the small batch come up on the thermometer, as the batch ought to be at least one and a half inches deep that will let the bulb of mercury that is on the bottom of the glass tube of the thermometer under the batch.

THERMOMETER

The thermometer is something that you should understand as it's the cooking that makes the candy, if you fail to get it cooked right you will have a poor batch of candy. The first thing you do after getting a thermometer is to learn to read the degree. It may look easy but when you put it down in the kettle it is easy to make a mistake and two degrees on some batches will make quite a difference in the working of it. There is a difference in the thermometers, they are supposed to be all right when you get them, the most of them are; the climate has something to do with them, and they will vary several degrees, but as there is a degree that they are tested at, it will cause you no trouble in cooking your candy if you will notice which way it is off, then cook your batch to suit as the degree to cook each batch will be given in the recipe. When you get a thermometer put some clean water in a clean kettle (enough to give your thermometer a fair test, three or four inches deep will do), put the thermometer in it same as in a batch of candy, let the water boil, you can see on the thermometer how hot the water gets after the water boils several minutes and you see no change in the degree, that will show the degree to cook your candy by. If the degree is two hundred and twelve in boiling water that is the right

degree it should have, as the thermometers are tested at two hundred and twelve degrees in boiling water. As we said before the climate has something to do with them and they will get off after using them. We would advise you to test your thermometer in boiling water at least every two weeks if you are using it very often and if you are only making candy for pastime or on off days, it is best to test it before using it. Be sure and use clear water and have your kettle clean, for if there should be any candy sticking on the inside of the kettle it will not give the thermometer a fair test as there is a difference between the clear water and water that has candy in it. You cannot get water any hotter than boiling and if the thermometer and climate is right, the thermometer will register two hundred and twelve degrees, no matter how long you let it boil. There is no body to water and the only thing it will do is to boil away, while there is a body to a batch of candy and the longer you cook it, the hotter it gets until it burns. You will notice in using a thermometer in a batch of candy, it will almost stop about two hundred and thirty degrees for a few moments, then it will gradually go up until it is at the degree that your batch is to be cooked to, the reason that your thermometer registers about two hundred and thirty degrees and almost stops for a while is, after your sugar is dissolved and starts to boil instead of it stopping at two hundred and twelve degrees as in water (the substances in your batch, will hold heat and get hotter the longer you heat it), it will boil up to about two hundred and thirty degrees it depends on the amount of water that you have in your batch, the more water or milk you have in it the longer it takes to cook, and it will stay near two hundred and thirty degrees longer, but when the water is about all evaporated then the batch will cook faster. Now, after you have tested your thermometer and find that it is higher than two hundred and twelve degrees, say two hundred and fourteen degrees, that will be two degrees higher than we have the recipes, but they are more likely to be too low than high, the only way to do, if your thermometer registers two hundred and ten degrees in boiling water, that is, two degrees less than it should be, to suit the recipe, all you have to do is to cook your batch two degrees lower than the recipe calls for, for instance if you are going to make a batch of Jersey Lilies, that is cooked to two hun-

dred and fifty-four degrees, as the recipe calls for, cook it two degrees less, making it two hundred and fifty-two degrees instead of two hundred and fifty-four degrees, and your candy will come out all right; follow these instructions on every recipe and after using your thermometer for some time and on testing it as before stated you find that it has changed again, which in most cases it will be still lower, get the degree from two hundred and twelve up or down, as it may be, and change the recipe to suit; you can stand the thermometer in your kettle and let the top lay against the edge of the kettle, but you will find it much better if you take a wire or cord and fasten one end of it to the ceiling or anything above the kettle, so it will be high enough to be out of the way. Let your thermometer stand on the bottom of the kettle and make a hook on the lower end of the wire to hook in the top of the thermometer, this will let you stir all around on the bottom of the kettle as the thermometer will swing out of the way but be sure that it rests on the bottom of the kettle; if it should hang above the bottom, it may not give the right degree, and when you want to look at the thermometer never pull it up out of the batch, do not look up or down on it, when you want to see what degree it is at, if your kettle is too high to look straight at it, lean the top of the thermometer so you can see straight at the mercury and scales that give the degrees. You will see what we mean by just looking down at it and then look straight and see how many degrees different it is. If the batch boils up over the mercury, which it will seldom do, the batch that has cream and molasses in will, but they will boil down, if they do not, just raise the thermometer a little and take a cloth and wet it a little in water and wash the glass tube and degree scales so that you can see the mercury. In no case must a cold thermometer be put in a hot batch suddenly, but heat it up gradually; otherwise the ball will be apt to crack and the thermometer will then be useless.

There is also another thermometer that we speak of in the instruction; it is the ordinary weather thermometer, and is used in testing the temperature of the room where you coat (or dip) chocolate.

PLASTER-OF-PARIS PATTERNS

To make plaster-of-paris patterns take your starch pan, fill it with corn starch by sifting the starch as it goes in the pan so it will not be packed in solid, by sifting it; it takes out all the pieces of fondant or anything that might happen to get in, use a flour sieve for this work. After you once get the pan filled, take a straight edge stick, a yard stick is very nice, if you should have one; if not, any straight stick will do. It must be longer than the pan is wide, so as to make your starch level with the pan; now it is ready to make the moulds for the patterns. You can make any kind of patterns that you wish to. If you want a chocolate drop patterns, take a pine stick three-quarters of an inch in diameter, sharpen one end, let it be one inch from the point back to where you begin the sharpening, stick the point down in the starch, until the pointed end is down in the starch, or so it will not be over one inch in the starch, or it will make the drops too high. You can make as many of these impressions as you like by putting the stick in the starch, but great care should be taken in making the impressions, so as not to spoil any of them. It is best to make your impressions farther apart in this case than for the cream centers. We would advise you to put them two or three inches apart for the patterns, will tell you later how far to put the others. Take some plaster-of-paris, mix it with some water, make it thin enough to pour, fill the impressions level full. This work must be done quick, and have the impressions ready before you mix the plaster-of-paris and water, as it sets very quickly. After the plaster-of-paris stands in the starch for an hour or so, it depends on how thin you mix it, as to the time it takes for them to set, you can take one out after they stand awhile, and if it is dry and firm, they are ready to take out. After you have taken them all out of the starch, pick the best ones out, take a knife and cut the big end (or top as it is while in the starch) off a little, to make it level. Take a piece of wood one-half inch thick, one inch wide, and long enough to reach across the starch pan so that there will be a handle on each end, glue the plaster-of-paris patterns (or chocolate drop patterns as they are now), to the piece of wood by leaving five inches of each end for a

handle, put the patterns one-half inch apart, you can make any shape patterns that you like by cutting the model out or getting anything that you would like to make chocolate creams of the same shape. Here are a few shapes: acorns, pecans, filberts and most any kind of nuts, you can make several kinds of them by putting them in the starch in different ways, always make them so the big side will be glued to the wood that will let them go down in the starch and come out, without spoiling the mould, you can go to some candy store and buy some chocolate cream, have them mix them, by doing this you will get some very nice shapes, you will also get an idea as to the size of the chocolate creams that you will make. You do not want your creams too large as they will not look as nice as small ones. After you get the models, prepare the corn starch and proceed with plaster-of-paris as before, in gluing the patterns to the wood (or stick) only put one style on each piece, or it will cause your cream centers to be mixed. In making your cream centers flavor each shape differently and use the same shape everytime, as then you will be able to tell the flavor by the shape of your chocolate creams.

DIPPING PAPER

Waxed dipping paper is used for putting chocolate coated cream centers, nuts or bon bons on when dipping them, as they will stick to a common paper. You can get it at your confectioner's store. It takes heavier paper to lay chocolate and bon bons on, then it does to wrap candy in. (See Waxed Paper.)

WAXED PAPER

This paper is a clear paper, waxed. It is used to wrap candy in; it is used mostly for caramels, but it will do to wrap kisses or any other kind of candy in, although there is a colored kiss paper that is intended for kisses, but the waxed paper will do. It is kept at the confectioner's store.

DEGREE AND FINGER TESTS

We give the finger test to help you out in case you should brake the thermometer. It will help you out some but we would not advise you to use this method in making all of your candy. In our experience the thermometer is the safest way to cook candy, as you always can cook it at the same degree. We always use the finger test when making caramels, as you can make a better caramel than you can with the thermometer (the reason for that is that the batch is cooked down so thick and must be stirred very carefully to keep it from sticking to the kettle; the thermometer being out of the way gives a better chance to a batch of this kind), but for the fondant and all the other kinds that we give in this book, the thermometer is the only safe way to cook them, as two degrees will make a great difference in the fondant. In using the finger test as given below, or for caramels, have a pan of cold water near the furnace and always dip your hand in the water, then reach in the kettle and take your two fingers and catch what you can and put your hand back quickly in the water again, so the candy will not burn your fingers.

Two hundred and twenty-eight degrees, small thread.

Two hundred and thirty-two degrees, medium thread.

Two hundred and thirty-six degrees, large thread.

Two hundred and forty degrees, soft ball.

Two hundred and fifty degrees, hard ball.

Two hundred and sixty-four degrees, small crack.

In making these tests you put your hand in water then in the kettle and as we stated before, put your thumb and fingers together and as you take them apart you will see what is called a small thread. You must start testing soon after the batch begins to boil, the longer it cooks the thicker it will get. You will notice that the thread will get larger. You must put your hand in the water and get more candy every time you make a test. The ball is made by rolling some of the candy with the thumb and fingers, the crack is done when the candy that you get on your fingers breaks when you put your hand in water after taking it out of the batch, by press-

ing thumb and fingers together. But take our advise and use a thermometer, in every batch that you can, as it will pay you.

MEASURE AND WEIGHT

We give the measure and weight here to help you out if you should be without scales. We will say the same here of the scales as we said of the thermometer in degrees and finger test, and that is, we would not advise you to do without scales. While the measure and weight rule is something worth knowing, at the same time, it is better to weigh, than to measure, as the scales are a sure thing and you can tell exactly what you are doing. In giving this rule we will give the articles as well as the weight and measure as there are very few things that will weigh and measure the same.

Article	Measure	Weight
Sugar, granulated ..	One pint 1	Pound
Glucose	One pint 1 1-2	Pound
Molasses	One pint 1 1-2	Pound
Water	One pint 1	Pound
Milk	One pint 1	Pound
Cream	One pint 1	Pound
Cocoanut	One pint (pkd. solid) .. 8	Ounces
Horehound Herbs ..	One pint (pkd. solid) .. 3	Ounces
Gelatine	One pint 3	Ounces
Peanuts	One pint 10	Ounces
Sugar, powdered ..	One pint 10	Ounces
Starch (corn)	One desert spoonful ... 1-2	Ounce
Cream of Tartar ...	One desert spoonful ... 1	Ounce
Soda	One desert spoonful ... 1	Ounce
Chocolate, powdered	One desert spoonful ... 1-2	Ounce
Salt (table)	One desert spoonful ... 1	Ounce

HOW TO COAT CREAM CENTERS IN CHOCOLATE

Break any amount of your chocolate up and put it in the top part of the warmer (or double boiler), never put water in

with the chocolate; it will take sometime to melt the chocolate, it is better to melt it on a slow fire than a hot one, as the chocolates will turn gray if the chocolate is too hot when the cream centers are coated. If you let it get too cold it will be too thick to use. If it is warm and still too thick to use, see chocolate for coating. You must stir the chocolate up once in a while or the candies will not look nice. After the chocolate has melted stir it up good, have your cream center or nuts ready to coat before you melt your chocolate. When you melt your chocolate and have everything ready to coat, put a sheet of heavy waxed or dipping paper on a flat tray, take a large spoon and dip some of the melted chocolate out on a plate and stir it with your fingers, and if it is very warm give it time to cool a little, at the same time do not let it get too cool. After you have tried it, you will see just how to handle it, when it is cool enough to coat take a cream center and roll it in the chocolate until it is covered with chocolate, pick it up with your thumb and two fingers, turn your hand over a little so the center will lay on your two fingers and if you have too much chocolate on the center take your thumb and rub it off. If there should be a bare place, take your thumb and rub some chocolate over it (be sure and get the center all covered with chocolate or it will not look nice and the center will dry out and get hard) put your thumb on your two fingers back of the center, and turn your hand over with back up and push the center off on the waxed or dipping paper, with the flat side down, if you have plenty of chocolate on your fingers there will be a string of chocolate from the chocolate cream to your fingers and by swinging your hand over the chocolate cream it will make any design that you wish to have on top of the chocolate creams. After you have coated one center and drop it on the paper, continue this work until the chocolate is all used up or too cold to handle, when it gets cold, let it lay on the plate and dip out another spoonful from the warmer on to it. Always stir the chocolate up good before dipping it out on the plate and stir it with the fingers as before stated, as this not only helps to cool it, but by stirring it, it will mix the oil and chocolate and take out the little bubble which will spoil the look of your chocolate cream if it is not thoroughly mixed. After it is ready to coat proceed as

before. You can dip as much chocolate out of the warmer on the plate as you wish, but don't dip more out than you can use before it gets cold. Although some of the chocolate will get cold around the edge but let it be until you finish coating, then take a knife and scrape it off of the plate, put it in the warmer and use it the next time. You do not need to scrape the chocolate off of the plate as long as you are coating, as it will not waste or spoil it to lay on the plate, it will form a nest to coat in. Warm the plate that you coat on before you start to coat, it will take the chill off. Be careful and don't let the plate get too warm, just let it get warm as the chocolate that you take out of the warmer will keep it warm. In coating you should take care and not let the chocolate get all over your arm, it is no use to wear short sleeves, as they will only be in the chocolate. Instead of putting anything over your sleeves, just put them up above the elbow. As for the chocolate getting on your hand you can't help that as you must have one hand in the chocolate as that is the way to coat. In coating chocolate you must work quickly and do not coat very many before you put them in a cool place, as they will turn gray if they stand in a warm room until the chocolate sets. If your room is over seventy degrees on the weather thermometer, you should have a refrigerator to put your chocolate in and don't coat very many before you put them in the refrigerator, but don't leave the chocolate in the refrigerator only long enough to dry them or they will sweat and that will spoil the looks of them. You can coat a dozen or two, it depends on how fast you coat. A cellar is a very nice place to coat chocolate, if it is not too damp, if the room that you coat in is below seventy degrees you can coat as many chocolates as you wish and leave them in the room where you coat them, they will not turn gray, that is if you do not coat them when the chocolate is too warm. You may have trouble at first, but don't get discouraged, as it takes time and practice to do anything and to do it right. You can use the bon-bon dipping pot or a stew pan by putting it in a kettle of water. Do not try to melt chocolate without a double boiler. Always dip the chocolate out on the plate with a spoon; if you try to pour it out the sweat or water on the bottom of the stew pan will drop on the chocolate. In using the bon bon dipping pot

or stew pan, you must use your judgment in heating the chocolate. Have it about blood heat when you are coating. You can melt it by setting it on the stove, but don't heat it too quick, give it time and when the chocolate is melted set it back on the stove to keep it warm.

HOW TO DIP BON-BONS

There is a difference in the making of bon-bons from that of chocolate creams. You don't need a cool room or a refrigerator to set them in. Set the tray on the table. If you are in a draft or a cold room, your cream will set too quick. We would advise you to do this dipping in a room that is a little warmer than where you coat chocolate. It is not necessary to heat a room for this work. After you have your centers ready to dip put some dipping cream in your dipping pot with warm water in the lower part, set it on the dipping stand with lamp under dipping pot. Don't let your cream get too hot, just let it be warm. You can tell by putting your finger in it if you can stand your finger in it, it is about right. You can tell after you dip a few if the cream runs off of the center it is too hot, or thin. Your cream must be warm enough to work nice or the bon-bons will be rough. If the cream is as warm as you think it should be, and if it is too thick to dip, drop a few drops of cold water in the cream and stir it up and add flavor and color to suit, any kind of flavor and color you wish, only use flavor to suit color. Stir your cream up until the color is mixed through, be very careful in putting the color in as you can very easily get too much. If you should get too much color in it, put more cream in and stir it up good. After you dip a while the cream may get thick again. If it does, put a few more drops of cold water in it and stir it up. It will need stirring every few minutes while you are dipping as the top of the cream will get thick, while the bottom will be warm and thin. Have your centers ready and with one hand drop a center in the dipping pot and with the other hand take a bon-bon dip (or fork) and stir the

cream, push the center down in the cream, and put the dip under it and lift it up; draw the dip over the edge of the dipping pot to take off the extra cream that hangs down. Do not scrape it too close or when you turn the bon-bon over it will leave the center bare. After you scrape off what cream you think is right, turn the dip over and lay the bon-bon on the waxed paper, lift up the dip and with what comes up with it, give it a swing to put the finishing touch on. If you want to put nuts on top of the bon-bon it will not need that extra finish. After you lay it on the waxed paper and as you take up the bon-bon dip, lay a nut on top of it with the other hand, press the nut down a little to make it stick. In making bon-bons you must work quick, as the cream will set very quickly. The nut must be put on as soon as possible after the dip is raised up, as they will not stick after the cream sets. They can be taken off of the paper in a few minutes. If you should want to use them, we would advise you to make bon-bons as you need them, as they are much nicer when they are fresh. You will find that the bon-bons with the plain cream centers will dry out quicker than the one with fruit centers (see recipe for dipping and bon-bons center cream). If you expect to keep bon-bons very long it is best to put them in an air tight jar or box as they will keep much longer than out in the air.

HOW TO CAST CREAM CENTERS FOR COATING

Get some corn starch, you can get it of some confectioner. Get enough to fill the pan or dish full. After you get your corn starch, put your starch pan on the table, sift it full of starch, take a yard stick, scrape it across the pan (same as in making moulds for chocolate and bon-bons), then take the chocolate and bon-bon moulds that you have on a stick (as we instructed you to do in an article on chocolate and bon-bon moulds), put the moulds down in the starch until the stick rests on the edge of the starch pan, start at one end of the pan and make the impressions about one inch from the end

of the pan; lift the moulds up very carefully by taking hold of the ends of the stick with moulds on put it down in the starch again, and continue doing this until you get across the pan. Leave a space of about two inches from one row of impressions to another. You can fill as many pans as you wish with impressions before you start to cast. When you are ready to cast put some center cream in the melting pot and set it on the stove with water in the lower part of the pot. Let it get hot; when the cream begins to melt stir it, and when it gets thin, flavor and color to suit. Stir it up good. If you get too much color, put in more cream, stir until thin. This cream must be very thin so it will run freely after it gets hot, and if not very thin put a few drops of cold water in it, do not put any water in it unless you think it is too thick to run. You can tell if it is thin enough by taking the spoon that you stir with and get it full and lift it up. If the cream runs off freely it will do. Don't let it get too hot, but it must be a little hotter than the dipping cream. You can tell how hot to make it by putting your finger in it (as we instructed you to do in article on how to make bon-bons.) In dipping cream it should not be so hot but what you can hold your finger in it, while center cream should be hotter than it, at the same time not so hot but what you can put your finger in. When the cream is thin enough, have the funnel stick in the funnel and dip some of the cream in the funnel, and hold it over the starch pan, with impressions in it, with one hand, and pull the stick up with the other hand, a little until some of the cream runs out and fill one of the impressions in the starch then push the stick down in the funnel to shut off the cream from running out. Hold funnel over another impression and pull the stick up as before and when that impression is full, push the stick down again, continue this until all of the impressions are filled; but do not get any more cream in the impression than it takes to fill it. After you have a little practice on this work you will be able to fill the pan in a few minutes. After you get the pans full, let them set for a while. Take a tooth pick and push it down on the cream center. If the tooth pick goes in the center they are too soft to take out, but if the center goes down in the starch when you press on it then they can be picked out and put in a

sieve. When you get thirty or forty in the sieve take and dust the starch off of them, then they are ready to coat with chocolate. After the centers are all picked out and dusted, you can put the starch away for another time, but keep it in a very dry place.

Ingredients

There are a few things used in the confectionery business that some people know nothing of, while others know that they are used, but know not what they are, or how they are made. For that reason they think that they are not fit to use. We will say here that anything that is used in our recipes is used by the best candy makers in the country.

GELATINE

Gelatine is used in some of our recipes. Some people have some very queer ideas in regard to it and no doubt have heard some very queer stories as to what it is. It is made from a part of a beef, it is part of the legs, called sinew, it is the white grissel part. When cooked it is very slippery and tough, it is made by a cooking process, and is pure and harmless; when you buy gelatine, get the best. It can be got at the candy stores.

GLUCOSE

Glucose is another thing that has been looked at as a very injurious thing, by some people, especially by those that know not what it is, while others were under the impression that it is used only in cheap candy, but instead it is used in most all grades of candy, in the fine candies as well as the cheap. Glucose is a necessity in the candy business, and is used in the retail candy stores where they make their own candy, as well as in the candy factories. Glucose is a syrup

obtained from corn, grapes and most acid fruit, it is a very clear syrup, but heavier than most syrups, but not as sweet as sugar. It never crystalizes readily, for that reason it is used in candies. You will find in most of our recipes where glucose is left out cream-of-tartar is used. The reason that glucose and cream-of-tartar is used in candy is to cut the sugar, what we mean by that is it helps to keep the candies from turning to sugar.

SUET

Suet is used in caramels, taffies, chewing candy or any kind of candy that is of a chewing substances, and is used as a substitute for paraffine wax; paraffine wax was used until the pure food law prohibited the use of it. You can get the suet at the meat market and render it out and set it away to use as needed.

Recipes and Instructions

In writing these recipes we will start with the most simple ones first and if you never made any candy before we would advise you to start in on taffies, nut candies, etc., as you can learn to make taffy better than the high class kind, as it takes an experienced person to handle chocolate and other high class batches, while an inexperienced person can soon learn to make taffy. We would like to have you be successful with these recipes, but do not try to learn them all at once. Try the simple ones first, then the rest will not be so hard to learn.

No doubt we will mention things in these recipes that we have mentioned in the instructions; if we do it will be to impress it on your mind. There may be some of these recipes that will seem to be the same, but after they are finished there will be quite a difference.

We have tried to make these recipes so the batches would be small enough for any one, but if you would like to make a batch that is still smaller, you can do so by dividing the batches as you make them up, but in doing this be sure and divide each ingredient that is in the recipe, the same, or your batch may not turn out right. You can also make any of these recipes larger by multiplying the amount of each ingredient the same, that is, if you want to make a batch two or three times the size as the one we give, multiply each ingredient by two; that is, if you want the batch as large again as we give it, and if you want it three times as large, multiply by three. You can make the batch any size that you wish, but be sure and multiply each ingredient the same and remember to keep the pounds and ounces apart, as most all of these recipes have pounds and ounces in them, then you will have the recipes as we give them, only smaller or larger as you want them.

VANILLA TAFFY

1 1-2 Pounds Granulated Sugar
1 Pound Glucose
1 Ounce Butter
3-4 Pint Water
Cook to 265 Degrees
1-4 Ounce Vanilla

Put one and a half pounds of granulated sugar, one pound of glucose, one ounce of good butter and three-fourths of a pint of water in the kettle or pan, then set it on a good fire, stir the batch with the paddle until it starts to boil, take the paddle out, and put the cover on the kettle and let the batch boil for a few minutes, enough to let the steam clean the sugar down from the inside of the kettle, after the batch boils a few minutes with the cover on, take it off. You can tell when to remove the cover by raising it up or taking it off and if the inside of the kettle is free from sugar, leave the lid off, if not, put it on again, but don't leave it on too long as the batch may boil too high. You will soon learn how long to leave the cover on. When you take it off to stay, take a damp cloth and wipe the sugar down from the inside of the kettle, where the steam fails to get it. Put the thermometer in the kettle (and if you have a wire to hang it on, as we stated in the instruction, if not, lay it against the side of the kettle) so the bulb with the mercury will be down in the batch. Cook the batch to two hundred and sixty five degrees on the candy thermometer, have a big meat platter greased or oiled well, when the batch is cooked to two hundred and sixty-five degrees, take the thermometer out and lay it to one side (it is best to put it in a can or pan so what candy is still on it will not drop on the floor) then lift the kettle off of the fire and pour the batch out on the platter. After the batch has run out, turn the kettle over so the candy that hangs to the kettle will fall back in the kettle instead of on the floor, or in the batch on the platter, as it will cause the batch to sugar. As soon as the edges of the batch begin to cool, fold them in towards the middle of the batch. Do this all around the batch. Let it lay until the edges get cool or stiff enough to

lift up again, then fold it in as before. Keep folding it in as fast as it cools a little until it gets very stiff, and almost cold. Put it on the hook, draw it down on both sides of the hook and put the ends together. Hold the end in one hand and take the other hand and catch two-thirds of the way up on the batch, that is if you pull it out three feet from the hook, catch up within one foot of the hook or two feet from the other end, which will be two-thirds of the way up. Now, with your both hands swing it up on the hook so your hands will come together, then pull it out and proceed as before. Continue this until the batch is very white. To flavor it take or have somebody pour a fourth of an ounce of vanilla extract on the batch while pulling, by putting a little on at a time. When pulled take it off of the hook and lay it on a pan, or you can lay it on the table. Pull it out in one long piece while warm. When it gets cold break it up, then it is ready to use. You can make several kinds of taffy out of this recipe by flavoring and coloring it differently, the color wants to be put in while the batch is on the platter or it can be put in when you are pulling it. Below are a few kinds that can be made. When you get them made, you will be able to make more.

MOLASSES TAFFY

1 1-4 Pounds Granulated Sugar
3-4 Pound Glucose
3-4 Pound (N. O.) Molasses
1 Ounce Butter
3-4 Pint Water

Put one and a quarter pounds of granulated sugar; three-fourths of a pound of glucose, and three-fourths of a pint of water in the kettle, set it on a good fire, stir until it starts to boil, then put the cover on and let it steam a little, remove the cover and wipe down the inside of the kettle, and put the thermometer into the batch and cook it to two hundred and

sixty degrees, then add three-fourths of a pound of good (New Orleans) molasses and one ounce of butter to the batch; stir until it cooks to two hundred and sixty-eight degrees, pour it out on a greased platter, turn in the edges as it cools, when it is stiff enough to handle, put it on the hook and pull until very stiff, then finish same as the other taffies.

STRAWBERRY TAFFY

1 1-2 Pounds Sugar

1 Pound Glucose

3-4 Pint Water

1 Ounce Butter

Cook to 265 Degrees

1-4 Ounce Strawberry Extract

Red Color

Put one and a half pounds of granulated sugar; one pounds of glucose; three-fourths pint of water, and one ounce of butter in the kettle, set it on a good fire, stir until it starts to boil; take the paddle out, put the cover on the kettle, let boil for a few minutes, then take the cover off, wipe the inside of the kettle with a damp cloth, and put the thermometer in and cook the batch to two hundred and sixty-five degrees, remove the kettle from the fire, take the thermometer out and pour the batch on a greased platter, as the edges cool fold them in toward the middle of the batch; when the batch is cool enough to handle, pull on the hook till well pulled; flavor with one-fourth of an ounce of strawberry extract and color deep pink while pulling. When done pulling lay on the table or a pan to get cold, then it can be broke up in pieces as wanted.

VANILLA CREAM TAFFY

1 1-4 Pounds Granulated Sugar
3-4 Pound Glucose
1 Pint Rich Cream
3-4 Pint Water
Cook to 265 Degrees
1-4 Ounce Vanilla Extract

Put one and one-fourth pounds of granulated sugar; three-fourths of a pound of glucose; one pint of good rich cream, and three-fourths of a pint of water in the kettle, set it on a good fire and stir until done. After it boils a while wash down the inside of the kettle and put the thermometer in the kettle and cook the batch to two hundred and sixty-five degrees; set the kettle off of the fire, take the thermometer and paddle out and pour the batch on a greased platter. Let cool a little and turn in the edges, until very stiff, or so you can handle it, pull on the hook until it is well pulled, flavor with one-fourth of an ounce of vanilla extract while pulling it on the hook.

ROSE CREAM TAFFY

This taffy is made the same as the vanilla cream taffy except the color and flavor. Flavor it with one-fourth of an ounce of rose extract and color it a delicate pink.

VANILLA CHEWING CANDY

1 1-2 Pounds Granulated Sugar
1 1-4 Pounds Glucose
1-2 Ounce Suet
1 Ounce Butter
3-4 Pint Water
1-2 Pint Cream
1-2 Ounce Gelatine
1-3 Ounce Vanilla

Take one-half ounce of gelatine and put it in a small can or tin cup and put enough hot water over it to dissolve it. Set it back on the stove to keep it warm, then put one and a half pounds of granulated sugar; one and a quarter pounds of glucose; one-half ounce suet; one ounce butter; three-fourths of a pint of water; and one-half of a pint of sweet cream in the kettle, set it on a good fire, stir until it is done. After the batch starts to boil, put the thermometer in and cook the batch to two hundred and fifty-four degrees, then add the dissolved gelatine (see that the gelatine is not cold and thick, as it must be very thin), stir well while pouring the dissolved gelatine into the batch as it may stick to the bottom of the kettle and burn, in pouring the gelatine into the batch you will notice that the mercury in the thermometer has gone down several degrees; that is caused by the water that you dissolved the gelatine in. When the batch boils up to two hundred and fifty-six degrees, pour it out on a greased platter, turn in the edges as it cools. When cool enough to handle put it on the hook and pull it. Flavor with one-third of an ounce of vanilla extract while pulling, pull until it is well pulled, then put it in a small box or bucket lined with clean muslin, let it set until the next day so it will get cold before you take it out of the box. When it gets cold, it can be taken out and cut up in small pieces to suit you. This candy will be all right to eat as soon as it is made, but if you would want it to make up a box of mixed candy, it would be best to let it get cold as stated above, it will not be so apt to stick then.

STRAWBERRY CHEWING TAFFY

1 1-2 Pounds Granulated Sugar
1 Pound Glucose
3-4 Pint Water
1 Ounce Butter
1-2 Ounce Suet
1-2 Pint Sweet Cream
1-2 Ounce Gelatine
1-4 Ounce Strawberry Extract
Red Coloring

First put one-half of an ounce of gelatine in a tin cup and pour enough hot water over it to dissolved it. Stir it up with a spoon until dissolved, set it in a warm place on the back part of the stove to keep it from getting cold. Now, put one and one-half pounds of granulated sugar; one pound of glucose; three-fourths of a pint of water; one ounce of good butter; one-half of an ounce of suet; one-half of a pint of good rich cream in the kettle, and set it on a good fire, stir from the time that you set the kettle on the fire until the batch is done. After it boils up a little and starts to go down wipe down the inside of the kettle with a damp cloth, put the thermometer in the batch and cook it to two hundred and fifty-four degrees. Then add the dissolved gelatine to the batch (see that the gelatine is thin) the water in the gelatine will cause the mercury in the thermometer to drop several degrees. Stir the batch very carefully as it may stick to the bottom of the kettle, and cause the batch to burn. When it cooks to two hundred and fifty-six degrees, pour the batch out on a greased platter, turn in the edges as it cools. When cool enough to handle, pull on the hook, flavor with one-fourth of an ounce of strawberry extract, and color the batch red, while on the hook. Pull as long as you can or so it is well pulled. When you are done pulling, the color of the batch will or should be pink. Put it in a box lined with muslin, let it set several hours, or until the next day, then turn your box over so the batch will drop out, take a small candy hatchet (or any thing that will split the candy) and split it up. We say split, as that is better than if you would try to break it, it will split nicely and very easily after you have a little practice. This batch as well as all of the other Chewing Candy can be used as soon as they are pulled. But we advise you to let them be in a box as stated before.

VANILLA SALT WATER TAFFY

1 1-2 Pounds Granulated Sugar
1 Pound Glucose
1-4 Ounce Table Salt
3-4 Pint Water
4 Ounce Butter
1 Ounce Glycerine
1-4 Ounce Vanilla Extract

Put one and one-half pounds of granulated sugar; one pound of glucose; one-fourth of an ounce of fine table salt; and three-fourths of a pint of water into the kettle and set it on a good fire. Stir until done, when it starts to boil, wash the inside of the kettle, then add four ounces of good butter (cut up in small pieces) to the batch, then put the thermometer in the batch and cook it to two hundred and fifty-eight degrees, then add one ounce of glycerine and pour it out at once on a greased platter, turn in the edges as it cools, when cool enough to handle put it on the hook and pull; pour on one-fourth of an ounce of vanilla extract while pulling. When well pulled, lay it on the table in a long piece, about ten or twelve inches long. Pull out one end of it until it is about the size of your little finger, take the shears and cut off pieces one inch long, wrap in waxed paper as you cut them; have the paper cut in pieces four inches square, take a piece of the paper and lay a piece of candy on it, roll the candy up in the paper and twist the ends of the paper up and they are finished.

MOLASSES SALT WATER TAFFY

1 Pound Granulated Sugar
3-4 Pound Glucose
1-4 Ounce Fine Salt
1-2 Pint Water
3-4 Pound (N. O.) Molasses
4 Ounces Butter
1 Ounce Glycerine

Put one pound of granulated sugar; three-fourths of a pound of glucose; one-fourth of an ounce of fine table salt, one-half of a pint of water in the kettle, set it on a good fire, stir until it starts to boil, then wipe down the inside of the kettle, and cover it over for a few minutes to steam down the inside of the kettle, then remove the cover and put the ther-

nometer in the batch and cook to two hundred and fifty degrees, then add three-fourths of a pound of good New Orleans molasses, and four ounces of butter to the batch, stir until it cooks to two hundred and sixty degrees then add one ounce of glycerine and pour the batch out at once on a greased platter, turn in the edges as they cool; when cool enough to handle, put it on the hook and pull, when well pulled, lay it on the table and finish the same as the vanilla.

PEANUT SALT WATER TAFFY

- 1 1-2 Pounds Granulated Sugar
- 1 Pound Glucose
- 1-4 Ounce Fine Salt
- 3-4 Pint Water
- 1-4 Pound Butter
- 1 Ounce Glycerine
- 1-2 Pound Roasted Peanuts
- 1-4 Ounce Vanilla Extract

Take one-half pound spanish shelled peanuts, roast and blanch them, in blanching them see that you get the husks or brown skins all off, then break them up in pieces by laying them on the table and rolling them with the rolling pin. Now put one and one-half pounds of granulated sugar; one pound of glucose; one-fourth of an ounce of fine table salt, and three-fourths of a pint of water in the kettle, set it on a good fire, take the paddle and stir until done. When it starts to boil cut up one-fourth of a pound of good butter and add it to the batch, and put the thermometer in the kettle and cook the batch to two hundred and fifty-eight degrees, set the kettle off of the fire, take the paddle and thermometer out of the batch and pour it on a greased platter to cool, turn in the edges as it cools, when cool enough to handle put on the hook, pull until light, and well pulled, flavor with one-fourth of an ounce of vanilla extract while pulling; when well pulled lay

it on the table and flatten it out in a piece about six inches wide and ten inches long, take the broken peanuts and pour them on the flat batch long ways in the center, now fold the edges of the batch up over the peanuts so both edges will come together, see that the edges or seam is closed tight together from one end to the other, roll the batch over several times to make it smooth, now finish it the same as the vanilla salt water taffy.

ICE CREAM CANDY

- 1 1-2 Pound Granulated Sugar
- 1 Pound Glucose
- 2 Ounces Butter
- 1 Ounce Suet
- 3-4 Pint Water
- 1-4 Ounce Vanilla Extract

Put one and one-half pounds of granulated sugar; one pound of glucose; two ounces of good butter; one ounce of suet, and three-fourths of a pint of water in the kettle, set it on a good fire, stir until it starts to boil, wipe the inside of the kettle down, then put the cover on and let the batch boil a few minutes, then take the cover off and put the thermometer in the kettle and cook the batch to two hundred and fifty-eight degrees, then pour it out on a greased platter, turn in the edges as it cools, when almost cold, put it on the hook and pull until it gets very white, and stiff, put one-fourth of an ounce of vanilla extract on while pulling. When pulled, put it on the table and flatten it out, pull it out in thin flat strips about one and a half inches wide, and very thin, cut it in pieces about four inches long, wrap in waxed paper, have the paper cut in pieces six inches square, use corn starch to keep the batch from sticking to the table and hands while spinning it out.

JERSEY LILIES

- 1 1-4 Pounds Granulated Sugar
- 3-4 Pounds Glucose
- 1-2 Pint Sweet Cream
- 3-4 Pint Water
- 1-2 Ounce Suet
- 1-8 Ounce Vanilla Extract
- 1-8 Ounce Lemon Extract

Put one and one-fourth pounds of granulated sugar; three-fourths of a pound of glucose; one-half of a pint of sweet cream, and three-fourths of a pint of water in the kettle, and set it on a good fire, start at once to stirring and continue it until done, when it starts to boil, add one-half of an ounce of suet, stir it through the batch, then put the thermometer in, keep stirring until it boils to two hundred and fifty-four degrees, set the kettle off of the fire, take the thermometer and paddle out, pour the batch on a greased platter, turn in the edges as they cool, when it gets very stiff and cool, put it on the hook and pull until it gets almost white, flavor with vanilla and lemon extract (about one-eighth of an ounce of each) while pulling, when pulled lay it on the table in an oblong piece, pull out a piece about the size of your little finger from one end of the batch, cut in little pieces one-half of an inch long, cut with the shears, every time you cut off a piece turn the piece over so that you will cut down the other way, by doing this you will make a very odd looking piece of candy. Keep turning the batch every time that you pull out a piece, or it will get flat and spread over the table. When you get a few pieces cut off, roll them in powdered sugar, put them in a fine sieve and shake the loose sugar off, then they are done.

ROASTING PEANUTS

Take any quantity of Spanish Shelled Peanuts that you may need and put them in a large flat bottom pan; don't fill

the pan to full or they will not roast even. Put the pan in the oven (but don't have the oven too hot) and take a big spoon and stir the peanuts once in a while, so they will not burn. After they are in the oven five or ten minutes, take and test them by taking a few out and rub the husks off, and if they are a light brown color, they are done. It depends on the heat of the oven as to the exact time it takes to roast a batch of peanuts, but about fifteen minutes will do it; but always test them, as they may burn. When they are done, set them to one side to cool.

BLANCH PEANUTS

Take some of the roasted peanuts in your hands and rub your hands together while you have the peanuts in them, rub until the husks or brown skins come off, when blanched, blow the skins out from the peanuts, by pouring them from one pan or bucket to another. Do this in the wind if possible as the wind will blow the skins out as the peanuts fall from one bucket to the other.

SALTED PEANUTS

2 1-2 Pounds Spanish Shelled Peanuts
1 1-4 Pounds Good Butter
Salt. Fine Table

Put one and one-fourth pounds of good butter in a kettle or stew pan, set it on a hot fire until the butter is melted, and very hot (but don't let it burn) then put two and a half pounds Spanish Shelled Peanuts (nice raw ones) in the hot butter and take a paddle or a big spoon and stir the peanuts through the hot butter until the peanuts get a light brown color, then take

the kettle off the fire and pour the peanuts in a small sieve that has been set in or on a pan large enough to fit the sieve, this sieve and pan should be set ready to use before the nuts are put on the fire. After the peanuts are in the sieve a few minutes or long enough to drain the butter off, then pour the peanuts out on a large piece of sacking or any course cloth will do, then sprinkle a little fine table salt over them and stir the salt through the peanuts. Use enough salt to suit your fancy.

ROASTED ALMONDS

Almonds are roasted in the same way as peanuts, but they are blanched differently. (See Blanched Almonds).

BLANCHED ALMONDS

Take say three pounds (or any quantity you wish) of raw almonds, put them in a pan and pour enough boiling water over them to cover the almonds, let set for a few minutes or until the skins get loose, then pour some of the water off and take the almonds in your fingers one at a time and rub the skins off. Proceed until they are all blanched, then spread the almonds out on a clean cloth to dry you can roast them same as the peanuts or they can be used raw.

SALTED ALMONDS

2 1-2 Pounds Shelled Almonds (Raw)
1 1-2 Pounds Good Butter
Salt. Fine Table

Blanch two and one-half pounds of shelled almonds (see blanched almonds), then put one and one-half pounds of good butter in the kettle, melt and let it get very hot, then pour the two and one-half pounds of blanched almonds in the butter and stir them until about done, when they turn to a very light brown color, take the kettle off of the fire and finish the same as the peanuts.

POPCORN BALLS

1 Pound Granulated Sugar

1 Pound Glucose

1-2 Pint Water

Popcorn

Salt. Fine Table

Take and pop some dry popcorn, enough to make about ten quarts when popped, sift the unpopped corn out, and put the good popcorn in the kettle or large pan, and set it to one side, then put one pound of granulated sugar; one pound of glucose, and one half pint water in the kettle, set it on a hot fire, stir until it starts to boil, put the thermometer in the batch, cook the batch to two hundred and forty degrees, set the kettle off of the fire, stir a little fine table salt in the batch, take a dipper and pour the hot syrup over the popcorn, by pouring a little of it in at a time, stir while pouring the syrup over the corn, when well mixed, take some of it in your hands, roll it into a ball and lay it to one side, then get another hand-full and roll it up; continue to do so until it is all made up, then wrap the ball in waxed paper, (that is, if you don't expect to use them as soon as they are made), have a pan of water near to dip your fingers in to keep them damp. The corn will not stick to your hands if they are damp, but don't have them too wet or the corn will not stick together. In making these balls your corn should only have enough syrup to make them stick. If you should have any corn left use it the next time.

PINK POPCORN BALLS

Make these balls the same as the other popcorn balls, only color the syrup red before using it.

POPCORN CRISP

2 Pounds Granulated Sugar
1-2 Pound Glucose
1-2 Pound Good (N. O.) Molasses
1 Pint Water
1-2 Ounce Baking Soda
Popcorn

Pop some corn as instructed in popcorn balls, set it to one side and put two pounds of granulated sugar; one-half pound of glucose; one pint of water in the kettle, set it on a hot fire, stir until it starts to boil, put the thermometer in and cook the batch to two hundred and fifty degrees, then add one-half of a pound of good New Orleans molasses, stir until it boils to two hundred and eighty degrees, then stir in about all of the popcorn that the batch will stand, then add one-half of an ounce of baking soda and stir it through the batch well and scrape it out on a greased platter. Spread it over the platter and pull it out thin, when cold break it up in pieces, then it is ready to use.

VANILLA KISSES

1 1-2 Pounds Granulated Sugar
1 Pound Glucose
1 Ounce Good Butter
1-2 Ounce Suet
3-4 Pint Sweet Cream
3-4 Pint Water
1-2 Ounce Vanilla Extract

Put one and one-half pounds of granulated sugar; one pound of glucose; one-half of an ounce of suet, and three-fourths of a pint of water in the kettle, set the kettle on a good fire, stir until done, when it starts to boil add three-fourths of a pint of cream by putting a little of it in at a time, put the thermometer in and cook the batch to two hundred and forty degrees, then add one ounce of butter, cook to two hundred and fifty-two degrees, and pour it out on a greased platter, turn in the edges as it cools; when cold enough to handle, pull on the hook, flavor with one-half of an ounce of vanilla extract while on the hook, pull until it is almost white in color, then put it on the table and pull out in long strips about three-fourths of an inch thick, take the shears and cut off pieces one inch long and wrap them in waxed paper and twist the ends of the paper.

MOLASSES KISSES

- 1 1-4 Pounds Granulated Sugar
- 1-2 Pound Glucose
- 3-4 Pound N. O. Molasses
- 1 Ounce Good Butter
- 1-2 Ounce Suet
- 1-2 Pint Sweet Cream
- 3-4 Pint Water
- 1-4 Ounce Vanilla Extract

Put one and one-fourth pounds of granulated sugar; one-half of a pound of glucose; one-half of an ounce of suet, and three-fourths of a pint of water in the kettle, then set it on a good fire, stir until done, when it starts to boil add one-half of a pint of cream a little at a time, put the thermometer in and cook the batch to two hundred and forty degrees, then add one ounce of butter and three-fourths of a pound of New Orleans molasses; cook the batch to two hundred and fifty-four degrees, pour out on a greased platter, turn in the edges as it cools, when cold enough to handle, pull on the hook,

flavor with one-fourth of an ounce of vanilla extract on the hook, pull until it is well pulled, then put it on the table and pull out in a long strips about three-fourths of an inch thick, take the shears and cut off pieces one inch long and wrap in waxed paper.

BUTTER SCOTCH KISSES

1 1-4 Pounds Granulated Sugar
3-4 Pound Glucose
3-4 Pint Water
1-8 Teaspoonful Salt
1-2 Ounce Suet
2 Ounce Butter

Put one and one-fourth of a pound of granulated sugar; three-fourths of a pound of glucose; three-fourths of a pint of water; one-eighth of a teaspoonful of salt; one-half of an ounce of suet; two ounces of butter in the kettle, and set it on a good fire, stir until done. When it starts to boil, wipe down the inside of the kettle, put the thermometer in the batch and cook to two hundred and fifty-two degrees, pour the batch on a greased platter, turn in the edges as they cool. When it is stiff enough to handle, lay it on the table and finish the same as the other kisses.

PEANUT BALLS

1-2 Pound Granulated Sugar
1-2 Pound Glucose
1-2 Pint Water
2 Pounds Blanched Spanish Peanuts

Have two pounds of Spanish peanuts roasted and blanched, then put them in a pan or kettle and set them to one side.

Now put one-half of a pound of granulated sugar; one-half of a pound of glucose, and one-half of a pint of water in the kettle and set it on the fire, stir until it starts to boil. Wash the sugar down on the inside of the kettle, put the cover on the kettle, let it boil for a few minutes, then remove the cover and put the thermometer in and cook to two hundred and forty degrees, set the kettle off of the fire and have your pan of peanuts set close to the other kettle. Take a dipper and pour some of the batch or syrup over the peanuts and stir it up well, then pour more syrup over it and stir again. Continue this until the peanuts stick together, then have a pan of cold water near and wet your hand just a little, and take some of the peanuts, a lump about the size of a walnut, and roll it a little between both hands, then roll them in a pan of granulated sugar. Lay the balls on a pan or something to dry, then they are ready to use.

PEANUT BARS

- 1 Pound Granulated Sugar
- 1-2 Pound Glucose
- 1-2 Pint Water
- 3-4 Pound Peanuts

Put one pound of granulated sugar; one-half of a pound of glucose, and one-half of a pint of water in the kettle, set the kettle on a good fire, stir until it starts to boil, take the paddle out and take a damp cloth and wipe the sugar down from the inside of the kettle, put a cover on the kettle and let boil for a few minutes, and the steam will clean the sugar down from the inside of the kettle that you might fail to get with the cloth. After the batch has boiled a few minutes, with the cover on, take it off. You can tell when to remove the cover by raising it and if the inside of the kettle is free from sugar, you can leave the cover off, if not, put it on for a minute or two but don't leave the cover on too long. When you take the cover off to leave it off, put the thermometer in

the kettle, and when the batch boils to two hundred and seventy degrees, take the thermometer out and stir in three-fourths of a pound of raw peanuts (Spanish peanuts are the best) keep stirring and be very careful that they don't burn. When the peanuts begin to get brown, they are about done, and will need close watching. There is always some of the peanuts that the husk or brown shell will come off. You can tell by them when they are done, as they are almost white in the start, but when they get very brown they are done. If you can't tell when they are done in the kettle, take a spoon and dip a few out and wet your finger and rub the husk off and if the peanuts are about as brown as the husk, they are done. Set the kettle off of the fire and take the paddle out and pour the batch on a greased platter. Take the palette knife (if you have one) and scrape the candy and peanuts out of the kettle, take the palette knife and spread the batch out over the platter. Make the batch any thickness you wish. Let it lay for a few minutes to cool, then take a knife and cut the candy in strips, or break it up when it gets cold.

ENGLISH WALNUT BARS

- 1 1-4 Pounds Granulated Sugar
- 3-4 Pound Glucose
- 1 Ounce Butter
- 3-4 Pint Water
- 1-2 Pound Shelled Walnuts

Put one and one-fourth pounds of granulated sugar; three-fourths of a pound of glucose; one ounce of butter; three-fourths of a pint of water in the kettle, set it on a good fire, stir until it starts to boil, wipe down the inside of the kettle and cover it up for a few minutes, remove cover, put the thermometer in and boil to two hundred and ninety degrees, take the thermometer out, stir one-half of a pound of

English walnut meats in the batch, take paddle out and pour the batch on a greased platter. If any of the nuts stick to the kettle, scrape them out on the batch, spread the batch out and finish same as the peanut bars.

ALMOND BARS

- 1 1-4 Pounds Granulated Sugar
- 3-4 Pound Glucose
- 1-2 Pound Almonds
- 3-4 Pint Water

Put one and one-fourth pounds of granulated sugar; three-fourths of a pound of glucose; three-fourths of a pint of water in the kettle and set it on a good fire. Stir until it starts to boil, take paddle out and wash down the sugar from the inside of the kettle, put the cover on for a few minutes, when you remove the cover put the thermometer in the kettle and let the batch boil to two hundred and ninety degrees; take the thermometer out and put in one-half pound of shelled almonds and stir them through the batch well for a few minutes, or until they start to turn brown, then set the kettle off of the fire and take the paddle out, then pour or scrape the batch out on a greased platter. After pouring the batch out, take the palette knife and spread it out thin or about one-half of an inch thick, when it cools off a little, finish the same as the peanut bars.

PEANUT CRISP

- 1 1-4 Pounds Granulated Sugar
- 3-4 Pound Glucose
- 2 Ounces Butter .
- 8 Ounces Molasses
- 1 Pound Shelled Peanuts
- 1-2 Ounce Baking Soda .
- 3-4 Pint Water

Take one pound of Spanish shelled peanuts, roast and blanch them. Weigh up one-half of an ounce of baking soda, and pour it on the peanuts and set them aside. Put one and one-fourth of a pound of granulated sugar; three-fourths of a pound of glucose; one-half of a pint of water in the kettle, set it on the fire, stir with the paddle until the sugar is dissolved, or until it starts to boil, take the paddle out, wash down the inside of the kettle, put the cover on, let it boil a few minutes, take the lid off and put the thermometer in the batch and cook to two hundred and fifty degrees, start to stirring the batch again and add two ounces of butter and two ounces of molasses, stir well until the batch is done. When boiled to two hundred and eighty degrees take the thermometer out, add the peanuts and soda, stir good and quick, then pour it out on a greased platter, set the kettle to one side and spread the batch out over the platter, then turn the batch over and stretch it out as thin as you can. When cold break up in pieces. In making this batch it ought to be poured on a warm platter. By having a warm platter the batch will not get cold so quickly, that will give you a better chance to pull it out thin, as the thinner it is the better it will be; in working with this batch, it is necessary to work quickly from the time that you add the peanuts to the batch until it is finished.

COCOANUT STACKS

1-2 Pound Granulated Sugar

1-2 Pound Glucose

1-2 Pint Water.

1 Pound Long Shredded Cocoanut

Put one pound of long shredded cocoanut in a kettle or large pan, set it to one side and put one-half of a pound of granulated sugar; one-half of a pound of glucose, and one-half of a pint of water in a clean kettle, set it on the fire and stir until it starts to boil, take the paddle out, wash down

the inside of the kettle, put the thermometer in, and boil the batch to two hundred and forty degrees, set it off of the fire, near the pan of cocoanut, and take a dipper and dip some of the batch (or syrup) out and pour it over the cocoanut and stir it up good, so the cocoanut and syrup is well mixed together, then pour more syrup over it and stir it up well. Continue this until the cocoanut sticks together. Try a little of it by taking a fork and picking some of it up and if it sticks together, it is all right, and if it falls apart, stir in more syrup and stir it through the batch, then take a fork and pick out some of the cocoanut and lay it on the platter or some waxed paper to dry. Don't get the stacks too big or they will not look nice. Make them about the size of a large walnut.

STRAWBERRY COCOANUT BLOCKS

1-2 Pound Granulated Sugar

1-2 Pound Glucose

1-2 Pint Water

1 Pound Shredded Cocoanut

Strawberry Extract

Red Coloring

Put one-half of a pound of granulated sugar; one-half of a pound of glucose, and one-half of a pint of water in the kettle, set it on a good fire, stir until it starts to boil, wash down the sugar from the inside of the kettle, put the cover on and let the batch boil a few minutes, remove the cover, put the thermometer in the kettle, boil to two hundred and forty degrees, set the kettle off the fire, take the thermometer out, put a little coloring in the batch, add strawberry flavoring to suit, stir the coloring through the batch, be careful in using the coloring as you may get too much in, it only needs enough to make the batch a pink when done. The batch (or syrup) has to be red before you add the cocoanut as the cocoanut will reduce the color. After you get the batch colored to suit, add one pound shredded cocoanut by putting in a little at a time, and stir it well, continue adding

the cocoanut until it is all stirred in, then pour or scrape it out on a greased platter, but grease your platter very lightly as it is not necessary to have it greased for this batch as much as for most of the others. After the batch is poured on the platter take and spread it out over the platter, then sprinkle granulated sugar over the batch. Take the rolling pin and roll it out so it will be about three-fourths of an inch thick, then take a knife and cut off strips three-fourths of an inch wide and cut the strips in square blocks.

BUTTER SCOTCH SQUARES

1 Pound Granulated Sugar
4 Ounces Glucose
3 Ounces Butter
1-8 Ounce Fine Table Salt
1-2 Pint Water

Put one pound of granulated sugar; four ounces of glucose; one-eighth of an ounce of salt, and one-half of a pint of water in the kettle, then set the kettle on a good fire, stir until it starts to boil, take the paddle out, wipe down the inside of the kettle, and put the cover on. Let boil a few minutes then take the cover off, put the thermometer in and cook the batch to two hundred and seventy degrees, put in three ounces of butter, stir and cook to three hundred degrees, pour out on a greased platter, take the palette knife and spread the batch out over the platter as thin as you can, mark it in squares, then break the batch up in square pieces by breaking it where it is marked.

OLD FASHIONED BUTTER-SCOTCH

1 Pound Granulated Sugar
12 Ounces Brown Sugar
12 Ounces Glucose
4 Ounces Butter
3-4 Pint Water
4 Ounces N. O. Molasses

Put one pound of granulated sugar; twelve ounces of brown sugar; twelve ounces of glucose; three-fourths of a pint of water in the kettle, set it on a good fire, take paddle and stir until it starts to boil, clean the inside of the kettle so it will be free from sugar, put the cover on, let the batch boil a few minutes to steam down the inside of the kettle, remove the cover, put the thermometer in, boil the batch to two hundred and forty-five degrees, have four ounces of butter cut up in small pieces, add it, and four ounces of New Orleans molasses at two hundred and forty-five degrees, stir until the batch cooks to two hundred and seventy degrees, set the kettle off the fire, take the thermometer and paddle out, pour the batch on a greased platter, and spread it out over the platter until it is about one-fourth of an inch thick, let the batch cool a little, take a knife and cut strips of about one and one-fourth of an inch wide, then cut the strip in pieces two inches long, wrap or fold them in waxed paper. Have the paper cut in pieces three and one-half by four inches, lay the piece of candy on the paper long ways with the paper, then fold the paper over the candy the short way of it, then fold the corners over and fold the paper over the end of the piece of candy, then lay it with the folded paper under the piece, that will keep it from unwrapping.

HOREHOUND SQUARES

2 Pounds Granulated Sugar
1-4 Teaspoonful Cream-of-Tartar
3-4 Pint Water
2 1-2 Ounces Horehound Herbs
Caramel Coloring

Put two and one-half ounces of horehound herbs in a can or stew pan that will hold about two quarts, pour one pint of hot water over it and set it on the fire to steep. Let the water boil until it has almost boiled dry, but don't let it boil dry. Take a long handle spoon and stir the herbs up

from the bottom of the pan once in a while to keep them from burning, keep a cover over the pan while boiling to keep the strength of the horehound in the pan. When it has boiled enough, set it in a cool place to get cold, when cold squeeze the liquid out of the herbs and strain it, and set it to one side. Then put two pounds of granulated sugar; one-eighth of a teaspoonful of cream-of-tartar; three-fourths of a pint of water and enough caramel coloring to color the batch very dark, then set the kettle on a good fire, stir until the batch starts to boil, then clean inside of the kettle so that there will be no sugar upon the inside, take the paddle out, and put a cover on for a few minutes, then remove the cover from the kettle and put the thermometer in, and when it boils to three hundred degrees pour the horehound liquid in the kettle. You will notice that the mercury in the thermometer has dropped several degrees, that will not harm the candy. After you pour in the liquid take the paddle and stir it until it boils to three hundred and twenty degrees, then set it off of the fire, take the paddle out and pour the batch on a greased platter, pour the batch as thin as possible, let cool, but a very little, as soon as you can mark the batch do so. After marking across one way, then mark it the other way, make the squares about three-fourths of an inch square, then run the palette knife under the batch to loosen it from the platter. After it is cold you can break it up in squares as it will break where you mark it; that is, if you mark it good and deep.

CINNAMON SQUARES

1 1-4 Pounds Granulated Sugar
1-8 Teaspoonful Cream-of-Tartar
1-2 Pint Water
Cinnamon Oil
Red Coloring

Put one and one-fourth of a pound of granulated sugar; one-eighth of a teaspoonful of cream-of-tartar; one-half of a

pint of water in the kettle, set the kettle on a good fire, stir until it starts to boil, take the paddle out and wipe down the inside of the kettle; put the cover on and let boil a few minutes, then remove the cover, put the thermometer in, let cook to two hundred and ninety-five degrees, put in enough red coloring to color a deep red, put in about five drops of cinnamon oil (or enough to flavor to suit), then cook the batch to three hundred degrees, pour it on a greased platter, take the palette knife and spread it out thin, then mark it across both ways, always mark the batch several times so you get it marked good. Run the knife under the batch to keep it from sticking, when cold break it up in squares.

PEANUT CARAMELS

1 1-4 Pounds Granulated Sugar
3-4 Pound Glucose,
1-2 Ounce Butter
3-4 Pint Cream
1-2 Pint Water
1-2 Ounce Suet
10 Ounces Blanched Peanuts

Have ten ounces of Spanish shelled peanuts roasted and blanched; then put one and one-fourth of a pound of granulated sugar; three-fourths of a pound of glucose; one-half of an ounce of butter; three-fourths of a pound of glucose; one-half of an ounce of butter; three-fourths of a pint of cream; one-half of a pint of water, and one-half ounce of suet in the kettle, set it on the stove over a good fire. start to stir at once and stir until done. When it starts to boil, it will soon boil up well on the kettle and then it will drop down again. When it does, wash down the inside of the kettle. The longer it boils the thicker it will get. When it starts to get thick, lift the paddle up out of the batch and

if it runs off of the paddle thin and freely it is not near done, but if it runs off thick and slow it is cooking near a ball. Then have a pan of cold water near, dip your hand in the water to get it wet, then dip down in the batch with two of your wet fingers, deep enough to get a little of the batch on the end of them, and then take them out quickly and put them in the water. Take your thumb and finger and roll it into a ball. If it is not very stiff, let it cook a little longer, then try (or test) it again; but always have your hand wet when you dip into the batch and dip into it quickly and back into the cold water again. By doing this you will not burn yourself. When you can roll some of the batch up in a very stiff ball (but not a hard ball) it is done, then pour and stir the peanuts into the batch well and set the kettle off of the stove and take the paddle out. Pour the batch out on a greased platter, take the palette knife and spread the batch out over the platter, make it the same thickness all over the platter, let lay until almost cold, then mark it one way, then across the other way, marking it in squares. Let it set until cold enough to stand up when cut. Take a knife and cut strips off where the batch is marked, then cut the strips at the other marks by laying them on the table and taking the knife and cut the strips up by taking the knife and as you cut down through the strip, shove the knife across it, that will cut the caramel in a nice square three-fourths of an inch by one-half inch thick (have some waxed paper cut in pieces two and a half inches wide and three inches long) take the paper in one hand and lay the caramel on it, fold the paper over the caramel, then take one finger and press the paper down and fold the corners in, then fold the pointed ends of the paper under the caramel and lay it down, with the pointed ends folded under the caramel. Take another paper and caramel, proceed until all are wrapped. Wrap as you cut them.

CHOCOLATE CARMELS

- 1 1-4 Pounds Granulated Sugar
- 12 Ounces Glucose
- 1-2 Ounce Butter
- 3-4 Pint Cream
- 1-2 Pint Water
- 1-2 Ounce Suet
- 1 Ounce Powdered Chocolate

Have one ounce of powdered chocolate (or cocoa) dissolved by putting the chocolate in a small pan and pour enough boiling water over it, to dissolve it, by adding a little at a time, stir with a spoon until dissolved, set it to one side; and put one and one-fourth pound of granulated sugar; twelve ounces glucose; one-half of an ounce of butter; three-fourths of a pint of cream; one-half of a pint of water and one-half of an ounce of suet in the kettle, set it on a good fire, stir until done. By testing as stated in the peanut caramel recipe when done, stir in the dissolved chocolate. When well stirred set the kettle off, take the paddle out, pour the batch on a greased platter, finish same as the peanut caramels.

VANILLA CARMELS

- 1 1-4 Pounds Granulated Sugar
- 12 Ounces Glucose
- 1 Ounce Butter
- 3-4 Pint Cream
- 1-2 Pint Water
- 1-2 Ounce Suet
- 1-2 Ounce Vanilla Extract

Put one and one-fourth of a pound of granulated sugar; twelve ounces of glucose; one ounce of butter; three-fourths of a pint of cream; one-half of a pint of water and one-half

ounce of suet in the kettle, set it on a hot fire, stir until done. When it boils up and drops, wipe the inside of the kettle when it cooks to a good stiff ball, as stated in peanut caramels, add one-fourth of an ounce of vanilla extract, set the kettle off the fire, take the paddle out, pour the batch on a greased platter, finish the same as the peanut caramels.

HICKORYNUT CARAMELS

1 1-4 Pounds Granulated Sugar
12 Ounces Glucose
1-2 Ounce Butter,
3-4 Pint Cream
1-2 Pint Water
1-2 Ounce Suet
8 Ounces Hickorynut Meats

Put one and one-fourth pound of granulated sugar; twelve ounces of glucose; one-half ounce of butter; three-fourths of a pint of cream; one-half of a pint of water and one-half of an ounce of suet in the kettle, set it on a good fire, stir until done. When it boils up and drops, clean the sugar down on the inside of the kettle. When it cooks to a good stiff ball, stir into the batch eight ounces of hickorynut meats. Take the paddle out and pour the batch out on a greased platter, finish same as the peanut caramels.

UNWRAPPED VANILLA CARAMELS

1 1-4 Pounds Granulated Sugar
12 Ounces Glucose,
3-4 Pint Water;
1 Ounce Suet,
2 Ounces Butter
1 Pint Cream
1 Ounce Flour
1-2 Ounce Vanilla Extract

Put one and one-fourth pounds of granulated sugar; twelve ounces of glucose; three-fourths of a pint of water in the kettle, set it on a good fire and stir until it starts to boil, then wipe down the inside of the kettle and put the cover on for a few minutes or until the sides of the kettle are free from sugar, then remove the cover and cook the batch to a very soft ball; then add one ounce of suet and two ounces of butter to the batch and start to stirring it again, and stir until the batch is done. After the butter and suet is about all dissolved, add one pint of cream by adding a little at a time and boil it for a while or until the batch starts to boil down, (when the cream starts to boil, the batch will boil up for a few minutes then it will go down again) then add more of the cream and boil as before. Continue this until the cream is all used up. When you get the cream in the batch, let your helper or somebody put one ounce of flour in a bowl and dip some of the batch out of the kettle and put it in the bowl with the flour and stir it up and add a little more of the batch and stir it up and add more of the batch. Continue this until you have a thin paste made of the flour, then add one-half ounce of vanilla to the flour batch and set to one side until the caramel batch has cooked to a stiff ball (test the unwrapped caramels the same as the wrapped caramels, only they should be cooked a little higher than the wrapped ones, but not too high, or they will be too hard) then pour the paste batch into the kettle gradually and stir it through the batch well, then test it again and cook it to a very stiff ball, pour it on a greased platter, when cool enough to mark, take and mark it the same as the other caramels. When it is almost cold cut it in squares and lay them on trays or anything. These caramels don't need wrapping, but don't pile them up or they may stick together.

CENTER CREAM

3 Pounds Granulated Sugar
1-2 Pound Glucose
1 Pint Water

Before you get the batch ready, see that the platter is clean, then sprinkle it with cold water, but not too wet, just so it is good and damp. After you have the platter ready, put three pounds of granulated sugar; one-half of a pound of glucose, and one pint of water in a clean kettle, set it on the stove over a hot fire, stir until it starts to boil, in stirring this batch it is a good idea to stir so the water that is in this batch will splash upon the sides of the kettle, by doing that it will wash down the sugar that sticks to the sides of the kettle. Just before the batch starts to boil take a cloth, dip it in some water to get it wet or just damp enough to wipe the inside of the kettle, to clean it of the sugar that sticks to it; just as it starts to boil, you will see a scum on the batch, skim it off. Do this as soon as it starts to boil, as this cream should not be disturbed after it starts to boil. Put the cover on the kettle as soon as possible after it starts to boil, let the cover remain on the kettle for about five minutes or until the steam comes up freely from the cracks that may be in or around the cover. Remove the cover and put the thermometer in the batch, boil it to two hundred and thirty-eight degrees, see that the platter is still wet, pour the batch out on the platter. Do this quickly and don't let the dripping from the kettle drop in the batch or on the platter, or it may cause the batch to grain. Pour the batch on the platter so it will spread out thin, then let it get cool. You can test it by holding the back of your hand on or over the batch and if it does not stick to your hand or feel very warm, it is ready to cream. To cream a batch, take a small paddle or spoon and run the paddle part down along the edge of the batch so that you will catch the edge of the batch a little, say one or two inches in from the edge, but never run the paddle down through the middle of the batch, always around the edges. Now as you run the paddle down one side or edge you will get some of the batch on the paddle, turn the paddle over on the batch and draw it back to where you started from and turn the paddle back on the platter and run it down along the edge. Turn it over on the batch as before. Continue this from four to five times at one end of the platter, then go to the other end and proceed the same way, only on the other side of the batch, and after you

make about five strokes go to the other end again and continue this work until the batch turns to a lump. By changing ends as stated above it will keep the batch in the middle of the platter, but in creaming a batch care should be taken and not get the batch all over the platter as you will waste it. Every time that you make a stroke with the paddle see that there are none of the batch left on the outside of where your paddle went; if you should leave any, get it the next time. It takes work to make good cream fondant, but you will be well paid for your work as this fondant will make nice center for chocolate and bon bons. It will go harder at first than it will after you make several batches as the experience will help you a great deal. When the batch turns to a lump as stated above, have an earthen vessel, a crock that is large enough to hold the batch is the best, take a knife or spoon and scrape or scoop it up in the crock. After you put all of it in the crock, take a clean towel or a heavy piece of muslin, dip it in cold water and then wring it out so it will be good and damp but not wet, lay the cloth over the cream and tuck the cloth down around the inside of the crock so that the cream will not get dry and hard on top. Set it to one side for several hours or until the next day, then it will be ready to use. Fondant is the name of this cream, but we will speak of it as center cream in our recipes. It is almost impossible to tell the different kinds of candies that can be made out of center cream, it is used for centers in Chocolate Creams, Cream Bon-bons, etc. In fact it is used for all kinds of candies. Where fondant is used for a center except for maple cream centers and our celebrated Jersey Cream, the first will be found under the heading of Maple Center Cream, and the other Jersey Cream. But we will give several recipes and instruction for center cream as well as the others.

CHOCOLATE FOR COATING

There are several kinds of Chocolate, light, dark and medium, as well as several grades, but we would not advise anybody to use a cheap chocolate. Get a good grade of

coating. You can get it at the Confectioners' Stores where they make their own candy. Get a sweet chocolate for coating and get a medium shade as the light has not a very strong flavor, while the dark is too strong or bitter for some, while the medium is the choice of most of the people, although it is impossible for us to tell what kind of chocolate would suit you, as there are some people that like the bitter sweet chocolate. But by all means get a good quality of coating, or your chocolate creams will not be good. After you get your coating and have the cream centers ready to coat, get the chocolate warmer ready (See Chocolate Warmer), put the chocolate in it (see How to Coat Cream Centers, in Chocolate), and after you get the chocolate at the right temperature to coat the centers and if it should be too thick or stiff to coat the centers so they will be nice and smooth, when finished, you can add a little cocoa butter to thin it. Take about one-half of an ounce of cocoa butter to one pound of chocolate coating, or enough to just thin the coating a little. Be very careful in using the cocoa-butter, as too much will spoil the looks of the chocolate cream when finished. The most of the chocolate coating is ready to use when you get it and when melted right it is ready to use. The cocoa-butter is used more in case you want a very thin coating on the centers. If you do, use it sparingly.

CENTERS FOR CHOCOLATE COATING

We will give here a few of the centers that can be coated with chocolate. It is not necessary for us to try and give a list of everything that can be coated with chocolate, as it would take up too much space, and make this Book too large or in other words we would be compelled to charge more for the Book.

VANILLA CREAM CENTERS

We will not give the quantity of cream to be used in these recipes, as it depends on the size of melting pot that

you have, as to the quantity of cream to use. Put enough cream in the pot to fill it about two-thirds full, then melt it as instructed in "How to Cast Cream Centers." When it is about melted, flavor with a little of Vanilla Extract, flavor to suit the taste, as it is impossible to state how much to use. Keep stirring the cream while melting. When melted proceed as instructed in "How to Cast Cream Centers." After the centers are cast and finished as instructed, coat and finish them as instructed in "How to Coat Cream Centers in Chocolate."

STRAWBERRY CREAM CENTERS

Take some of the center cream and melt it as stated in Vanilla Cream Centers, only flavor with Strawberry Extract, and color pink. Coat with chocolate as instructed.

RASPBERRY CREAM CENTERS

Take some of the center cream and melt it the same as Vanilla Cream Centers, only flavor with Raspberry Extract, color a dark red. Coat with Chocolate.

PINEAPPLE CREAM CENTERS

Melt some center cream as stated in the Vanilla Cream Centers, flavor with Pineapple Extract, color very light yellow. When cast and finished, coat with chocolate.

LEMON CREAM CENTERS

Melt some center cream as stated in the Vanilla Cream Centers, flavor with Lemon Extract, color yellow.

WALNUT CREAM CENTERS

After you have made the impressions in the starch as instructed in article on how to cast cream centers, take some English Walnut Meats and drop a piece in each impression, but be very careful that you do not spoil the impressions. It will spoil the shape of the Cream Centers if you do. After you have placed a piece of the nut meat in each one of the impressions, take some of the center cream and melt it as instructed above, flavor with Vanilla Extract and fill the impression as for the other cream centers. When cast and ready to coat, coat with chocolate, as instructed in article on "How to Coat Cream Centers in Chocolate."

ALMOND CREAM CENTERS

Follow the same instructions as for Walnut Cream Centers, only blanch the almonds. If they are small use a whole one but if they are large, split them in halves.

CHERRY CREAM CENTERS

Follow the same instructions as for Walnut Cream Centers, only flavor with cherry extract and use the big red cherries, if they are very large, they can be cut in two. Let them lay awhile to dry as it will not do to put them in the impression if they are very wet.

PINEAPPLE CREAM CENTERS

Use the same instructions as for Walnut Cream Centers, only flavor with pineapple extract and get some crystalized pineapple and cut it up in small pieces about one-fourth of an inch square. By following the instructions as given above you can make any kind of centers with nuts, fruits and whatever you wish to use.

CRUSHED NUT CENTERS

Take some nut meats any kind that you like to use, clean and crush or grind them fine. Take some center cream and melt it as for the vanilla cream centers. After it is melted put in some of the crushed nuts and stir them through the cream, then cast as instructed in article on "How to Cast Cream Centers." In using the nut don't try to put too many nuts in the cream as it will be too thick to run through the funnel dropper. After they are cast and ready to coat, coat them the same as instructed in article on "How to Coat Cream Centers."

CRUSHED FRUIT CENTERS

Take some crushed fruit, same kind that are used at the soda fountains, drain off the juice or syrup, or it will be too wet. If it is, it will make the centers too soft to handle. After it is well drained and you find that the fruit is too coarse to use, run it through the nut grinder, and add it to the center cream, same as the crushed nuts. Finish it the same. There is another way to make crushed fruit cream centers. That is, when you make center cream put your crushed fruit on the batch while creaming it and cream it up with the center cream. This batch ought to be cooked a little higher than the other center cream as the fruit will reduce it some. It might be cooked to two hundred and forty degrees or two hundred and forty-two degrees (see cooking instructions) it depends on the syrup that is on the fruit, although some of the syrup must be drained off unless it is very dry.

WALNUT TOP CHOCOLATE CREAM

The centers for nut tops or any kind of tops are cast the same as the other cream centers, only have your moulds made large enough so the nuts meats will not extend over the

creams. Make the moulds flat and almost square for an English walnut top; make a mould about one inch square and one-half of an inch thick, it is not necessary to have it exactly square, but we say square only to give you an idea of about what it will take for a walnut to lay on; but be sure and have the side of the moulds that is glued to the stick wider than the opposite side of the mould, not very much wider, but when the top or side that goes down in the starch first is smaller than the side that is on the stick, it will not spoil the impressions as quickly as if it was straight. After you get the moulds made, make the impressions in the starch and cast the cream centers and coat them as instructed in article on "How to Coat Cream Centers in Chocolate" only you don't need to take any extra pains in finishing the tops of the chocolate creams, for nuts, etc., as for plain top chocolate cream, as the nuts will take the place of that design that we speak of in "How to Coat Cream Centers in Chocolate." You must put the top on the chocolate cream as fast as they are coated, as they dry or set quickly. You coat with one hand and put the tops on with the other hand, or you can have somebody put the tops on. As you do the coating press down on the walnut a little to make it stick. Always use walnut halves as they look better than the pieces.

PECAN TOP CHOCOLATE CREAMS

These chocolate creams are made the same as the walnut top except the cream centers, as the pecan halves are not as large as the walnuts, therefore the cream centers don't need to be as wide.

ALMOND TOP CHOCOLATE CREAMS

These chocolate creams are made the same as the pecan tops, except the almonds are blanched. They can be split in halves, if you wish, as they will look as well and the almonds will go farther.

CHERRY TOP CHOCOLATE CREAMS

These chocolate creams are made the same as the other chocolate creams for tops, only try and have the cream centers different in shape from the other kind of tops, so that each kind of tops will have its own shape or style of center. Use the big red cherries and cut them in two and lay the flat side on the chocolate.

PINEAPPLE TOP CHOCOLATE CREAMS

Make these chocolate creams the same as the others, except the pineapple. Take a piece of crystalized pineapple and cut it in shreds about three-fourths of an inch long and put one of the pieces on each chocolate cream. You can make any kind of a top on chocolate creams that you wish, only don't make the top too big or it will not look nice.

CHOCOLATE ALMONDS

Take some almonds, blanch and roast them, then coat them with chocolate. The chocolate should be a little thicker for almonds than for cream centers.

CHOCOLATE WALNUTS

Take some English walnut halves and coat them in thick chocolate.

PEANUT CLUSTERS

Take some Spanish shelled peanuts roast and blanch them, (as instructed in article on blanched peanuts,) then have the chocolate melted ready to coat, dip some of it out

on the coating plate. When it is cool enough to coat, put some of the blanched peanuts in the chocolate, stir them up good and take up some of the peanuts, say about four or five with the chocolate, and drop it on the dipping paper, get some more as before, and continue this until you get all the clusters made that you want.

CHOCOLATE PEANUTS

Take some shelled Jumbo peanuts, roast and blanch them the same as the Spanish shelled peanuts, only in blanching them be very careful that you don't break them up, as some of them will split very easily, they can be coated without blanching, but they taste better with the husk or skins off. After they are ready to coat, take one at a time and coat it same as the almonds.

CHOCOLATE COATED CARAMELS

Make a batch of any kind of wrapped caramels (as instructed in the caramels recipes) that you wish, only don't wrap them, and when you cut them, make them smaller than you do for wrapping. Have your chocolate ready to use before you cut the caramels, or they may flatten down and spoil their shape. When ready to coat, coat them same as the cream centers.

CHOCOLATE COATED KISSES

Make a batch of any kind of kisses (as instructed in the recipes for kisses) only don't make them near as large for coating as you do for wrapping. After they are cut, coat them the same as the other centers.

CHOCOLATE MAPLE CREAMS

These cream centers are cast and coated the same as the other cream centers.

DIPPING CREAM

3 Pounds Granulated Sugar

1 Pint Water

1-4 Teaspoonful Cream-of-Tarter

The working of dipping cream is about the same as the center cream, if there is any more pains taken on one batch than the other, it should be this one, as you must be very careful with this batch from the time you start it until it is finished. We don't mean by this that you need not be careful on the other batch, as you can not be too careful on any of these recipes, if you get careless with this batch, that is, if you fail to do as we instruct you to do in this article, you are liable to have poor cream. First have the platter clean and wet ready to use. Put one-fourth of a teaspoonful of cream-of-tarter in a cup, pour about one ounce of water over it, stir until dissolved, and set to one side. Then put three pounds of granulated sugar, one pint of water in a clean kettle, set it on the stove over a good hot fire, take the paddle and stir the sugar until dissolved, or until it starts to boil, then add the dissolved cream-of-tarter. The sugar must be dissolved before it starts to boil or the batch will be grainy. If the sugar is not dissolved when it starts to boil, add about one-fourth of a pint of cold water. Don't add the water unless you see it is necessary to do so. Wash the inside of the kettle and keep it very clean as the sugar on the kettle will cause it to grain; just as soon as it starts to boil, take the paddle out. There is a scum that most always gathers on top of the batch a little, and as the batch starts to boil it gathers at one place where the batch boils the least. Take a spoon or skimmer and skim it off quickly and carefully, then put the cover on the kettle and let boil for several minutes or until the steam comes out around the lid, as stated in the center cream. When it steams

enough remove the cover, put the thermometer in the batch very carefully and don't stir the batch any from the time it starts to boil until it is done. See that the platter is wet and when it cooks to two hundred and forty degrees, take the thermometer out quickly and carefully, then take the kettle off of the fire at once, as you must not let the kettle set over the fire after the batch has cooked to two hundred and forty degrees, as this is one of the batches that two degrees will make quite a difference, therefore you should be ready and take the kettle off at exactly two hundred and forty degrees. When the batch is done, that is, when it has cooked to two hundred and forty degrees, remove the thermometer and take the kettle up at once, carry it very carefully (that is, don't shake it) to the platter, pour the batch out on the platter so it will spread out over the platter. In pouring out the batch start at one end of the platter and pour the batch from one end to the other, pour it out quickly, but be very carefully that it don't splash out on the floor. Don't drain the kettle on the batch or try to pour it all out of the kettle, as it is better to leave a little of the batch in the kettle than it is to let any of it drip on the batch. If any of the drops drop on the batch it will cause it to sugar or grain as it is called. If there should be any of it drop on the batch, it will show. It will also make a round spot in the batch, or in other words it will crystalize the batch in spots where the drops fall. Let these spots or anything that is in the batch that you think ought to be picked out, be, until the batch is ready to cream. After pouring the batch on the platter as stated above, put the kettle away and don't move the platter or disturb the batch in any way until it is cold. You can test it by holding your hand over and down near the batch. As long as you can feel any heat coming from the batch leave it alone, but after the heat leaves it so that you can not feel it coming from the batch by holding your hand over it, it will form a crust or a thick and smooth surface on the batch. You can test it then by laying the back of your hand on the batch. When it feels quite cool you can pick out the crystalized spots or anything that should be taken out, then take the cream paddle and cream it the same as the center cream. This batch is clear until after you start to cream it. It will be stiff and work tough at first but after you

work it a while it will start to get cloudy and continue to get lighter until it is white. It will also change or break as we call it from that stiff substance, and get thin. When it does, it is almost done and as it will work much easier than before, you should work faster. When it starts to cream it should be kept up in the center of the platter as much as possible, so when it is creamed or done, it will be in a big lump, as it gets very hard. Take a damp cloth and spread over it. See that the cloth is down on the platter and tuck in close to the lump or batch. Now let it be for about five hours. If the cloth gets dry in the meantime, dampen it and put it back again. After the five hours are up have a crock clean and ready, then take a knife or spoon and scoop it up and put it in the crock. After it is all put in the crock take the cloth, dampen and fold it up, lay it over the top of the crock press it down all around on top of the crock and lay a lid on it. Now this fondant (or dipping cream) is ready to use. We will say the same of this cream as we did of the center cream that is, it is almost impossible for us to name the various kinds of candies that can be made with this cream fondant, but we will give the instructions and recipes for several kinds that will give you an idea of how they are made. This fondant is used for coating or dipping bon-bons, it is also used for icing by some cake bakers. We will speak of this fondant as dipping cream. In case you should want to use this fondant soon after it is made, when it creams or turns to solid mass on the platter and you cover it with a damp cloth as stated above, leave the damp cloth remain on the batch for about forty-five minutes then remove cloth, take a knife and cut pieces off of the batch. Take your hand and mash it up so that the lumps are all out of it, then put it in the crock and mash up another piece. Continue this until you have all of it in the crock, cover it with the damp cloth as stated above. This is a very good way to handle the fondant when you want to use it at once, we would advise you to make it ahead so that the batch could remain on the platter as stated above, but don't make too much at one time as it is not best to have it made up for weeks before you use it, although several days will not do any harm, but keep a damp cloth on top of the crock.

BON-BON CREAM

3 Pounds Granulated Sugar

1-2 Pound Glucose

1 Pint Water

Put three pounds of granulated sugar ; one-half of a pound of glucose, and one pint of water in the kettle, set it on a good fire. In making this fondant use the same instructions as for the center cream in every way except the cooking, and cook it to two hundred and forty degrees instead of two hundred and thirty-eight, as this fondant is kneaded or worked up with the hands and rolled out, while the center cream is melted and cast, therefore it is necessary to cook this a little higher as that will make it better to handle. This fondant is used for most all centers in cream bon-bons.

BON-BON CENTERS

Take some of the bon-bon cream and knead it until it gets stiff, use XXXX powdered sugar in kneading this cream, that is, if it is very soft, and sticky. Don't use too much powdered sugar as it will make the centers dry and hard. After you get the cream kneaded, take a piece of it, any size piece will do, about the size of a large egg, is large enough. roll it out in along round piece about as thick as your finger, take a case knife and cut it in pieces any length that you wish, only don't cut the pieces too large. as it will make the bon-bons too large. If the centers are very big, and when they are dipped, the cream or coating will make them larger. We will say here, as we said before in this book, that is experience will teach you as to the size to make them, but a large bon-bon don't look as nice as a smaller one. There is as much in the looks of bon-bons as there are in the taste, and it takes both to make a fine bon-bon. As to the size to cut the centers, after you have some of the cream rolled out as stated above, cut it in pieces about one-half of an inch long, now you can make several shapes out of these pieces. We will give you an idea

of how to make a few of them then you can make some to suit your fancy as it don't make any difference as to the shape, but the more colors and shapes you have the better your assortment will be. You can take the one-half inch pieces and dip them as they are, or take and roll them up in little balls. Do this by laying the piece of fondant in one hand and rub or bring the other hand over it to cause it to roll between the hands. By this operation you will see how the balls are made now you can dip some this way, and you can take some of the balls and flatten them a little, or you can take some of the one-half inch pieces as you cut them at first, flatten and dip them. You can take a big chunk, or piece of the fondant and flatten it down so it will be about one-fourth of an inch thick. Now cut it in any shape that you wish, but not too large. Flavor and color the cream to suit while kneading, but don't use too much coloring as it will spoil the looks of the bon-bons if they are colored too deeply. The cream should be a delicate color. You can use the center cream that you cast for the chocolate centers, you can cast it for bon-bons the same as for the chocolate cream, but most of the candy makers prefer the bon-bon cream.

VANILLA BON-BONS

Take some of the Bon-Bon Cream, knead it as instructed in the article on Bon-Bon centers, flavor with vanilla extract, dip in the dipping cream as instructed in article on "How to Dip Bon-Bons" flavor the dipping cream with vanilla.

ROSE BON-BONS

Make these Bon-Bons the same as instructed in the Vanilla Bon-Bons, only color the cream a delicate pink and flavor to suit with rose. You can make the bon-bons any flavor or color that you wish, only use the color to suit the flavor.

CRUSHED FRUIT BON-BONS

Take some crushed fruit drain the syrup all off and knead the fruit into the cream, and cut in any shape that you wish. Dip same as the other bon-bons, color and flavor the dipping cream to suit the kind of fruit that you use. Don't use too much fruit, just enough to flavor it nicely. Use about one-fourth fruit and three-fourths fondant, that is, if you are going to use enough fruit and fondant to make two pounds of centers, take one and one-half of a pound of fondant and one-half of a pound of fruit. This will make a nice mix or center for your bon-bons.

NUT BON-BONS

Take about the same portion of ground nuts and fondant as we instructed you to do with the fruit, and fondant, in crushed fruit bon-bons. You can color and flavor the dipping cream any way you wish.

NUT TOP BON-BONS

Take some of the flat centers (as we instructed you to make in bon-bon centers) and dip them in the dipping cream and put the nuts on top, as instructed in article on "How to Make Bon-Bons," use any kind of nut meats, but don't use pieces, that is, use a half of a kernal. They are called nut meat halves.

CREAM DIPPED NUTS

You can dip nut meats in the dipping cream, same as you dip the bon-bon centers.

JERSEY BON-BON CREAMS

This fondant is made the same as our Jersey Center Cream, except the cooking and it is cooked to two hundred and forty degrees.

JERSEY BON-BON CENTERS

Take some of the Jersey Bon-Bon Cream, knead and finish it the same as the other Bon-Bons.

JERSEY DIPPING CREAM

3 Pounds Granulated Sugar
1 Pint Water
3-4 Pint Rich Cream
1-4 Teaspoonful Cream-of-Tarter

Dissolve one-fourth of a teaspoonful of cream-of-tarter in a little water, set to one side. Put three pounds of granulated sugar; one pint of water, and three-fourths of a pint of rich cream in the kettle, set on a hot fire, stir until it is done. When it starts to boil, add the dissolved cream-of-tarter, wipe down the inside of the kettle, boil to two hundred and forty two degrees, pour on the wet platter, same as instructed in the dipping cream recipe batch, sprinkle a very little cold water over the batch after pouring it on the platter. When it gets about cold, cream and finish the same as the other dipping cream. Follow the dipping cream instructions all through, except the cooking and sprinkling, as we instructed in this recipe.

JERSEY BON-BONS

Take some of the Jersey centers, dip and finish them the same as the other bon-bons.

JERSEY CREAM WAFERS

Take some of the Jersey Dipping Cream, melt and drop it the same as the other wafers are dropped and finished.

JERSEY CENTER CREAM

2 1-2 Pounds Granulated Sugar
6 Ounces Glucose
1 Pint Water
3-4 Pint Rich Cream

Put two and one-half pounds of granulated sugar; six ounces of glucose, one pint of water in a clean kettle and set it on the stove over a good fire. Stir with the paddle until done. When it starts to boil, add three-fourths of a pint of rich cream, by putting in a little at a time until all is used up. Wipe down the inside of the kettle, put the thermometer in, cook the batch to two hundred and thirty-eight degrees, have the platter sprinkled with enough water to make it wet, then pour the cream batch on the platter, cream and finish it as instructed in recipe on Cream centers. This is our celebrated Jersey Cream and when made right it is the finest center that has ever been made.

CHOCOLATE COATED JERSEY CREAMS

Take some of the Jersey Center Cream, melt and cast it as instructed in the Center Cream. When cast and ready to coat, coat them as instructed in "How to Coat Cream Centers." If you use a good chocolate coating. You will have some of the finest and richest chocolate creams that can be had at any price.

MAPLE CENTER CREAM

- 1 1-2 Pounds Granulated Sugar
- 1 1-2 Pounds Maple Sugar
- 2 Ounces Glucose
- 1 1-4 Pints Water

Crushed one and one-half pounds of maple sugar fine, and put it in the kettle and add one and one-half pounds of granulated sugar; two ounces of glucose, and one and one-fourth pints of water; set the kettle on the stove over a hot fire, stir until it starts to boil, wash down the inside of the kettle, put the thermometer in, and cook the batch to two hundred and thirty-eight degrees, pour on a wet platter finish the same as the center cream. This cream may be a little harder to cream than the other cream, but it will make fine centers.

WAFFER CREAM

- 3 Pounds Granulated Sugar
- 1 Pint Water
- 1-4 Teaspoonful Cream-of Tartar

This recipe is the same as for dipping cream. Use the same instructions all through as you do for the dipping cream, except in the cooking. Cook this cream to two hundred and forty-two degrees, instead of two hundred and forty degrees as stated in the dipping cream.

Below are a few of the formulas for wafers that can be made with this fondant.

MINT WAFERS

Take a melting pot and put some hot water in the lower part, as instructed in article on melting pot; set it on the fire,

put one-half of a teaspoonful of cold water in the upper part and then add two pounds of wafer cream and a few drops of peppermint oil, or enough to flavor it. Stir it until it is melted very thin, but if it should get very warm and still too thick to pour, add a little more cold water-a few drops may do-as it will not do to put very much in as it will spoil the wafers. It will spoil them if the cream gets too hot. Test the cream by putting your finger in and if it is too hot to hold your finger in, it is too hot to use, so don't let it get too hot before you add more cold water-that is, if you have to add any. When the cream is melted, pour some of it in the funnel dropper, and hold it over a piece of heavy waxed paper, pull the funnel stick up a little to let some of the cream run out on the paper, not very much, but enough to make a wafer about the size of a fifty cent piece, then put the stick down again. Keep pulling the stick up and putting it down as long as you want to drop wafers, or until the cream is all used up, then refill and proceed as before. After the wafers lay a while, turn the paper over and pull it up at one side and the wafers will drop off. Let them lay a few minutes to set, then put them away. Always put them on their edges, as they will stick if piled up flat.

WINTERGREEN WAFERS

They are made the same as peppermint, only flavor the cream with Wintergreen Oil, and color it a nice pink.

PISTACHIO WAFERS

These wafers are made the same as the mint, except the flavor, and color. Use pistachio oil and green coloring. Use but a very little coloring. Just enough to make a very light green.

CRUSHED NUT WAFERS

You can make any kind of nut wafers by grinding the nuts very fine and add to the cream while in the melting pot. Don't use too many, as it will make the cream too thick to run through the dropper.

NUT WAFERS

These wafers are made by laying nut meats on the waxed paper in rows or apart and dropping the cream over them.

MAPLE WAFER CREAM

This cream is made the same as the Maple Dipping Cream, only cook it to two hundred and forty-two degrees.

MAPLE WAFERS

Melt and drop these wafers the same way as we instructed in the mint, or they will make fine nut wafers by using the nuts as instructed in the nut and crush nut wafers.

MAPLE DIPPING CREAM

- 1 1-2 Pounds Granulated Sugar
- 1 1-2 Pounds Maple Sugar
- 1 1-4 Pints Water
- 1-4 Teaspoonful Cream-of-Tartar

Dissolve one-fourth of a teaspoonful of cream-of-tartar in a little water, set to one side, and crush one and one-half of a pounds of maple sugar fine, put it in the kettle, add one and one-half of a pounds of granulated sugar and one and one-fourth of a pints of water. set the kettle on the stove over a hot fire, stir until it starts to boil; then add the dissolved cream-of-tartar. Follow the same instructions and finish the same as the Dipping Cream.



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